

# Citra Hop Juice

- Gravity **14.3 BLG**
- ABV ---
- IBU **45**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (74.8%)   | 85 %  | 7   |
| Grain | Platki owsiane            | 1 kg (18.7%)   | 85 %  | 3   |
| Grain | Strzegom Karmel 30        | 0.15 kg (2.8%) | 75 %  | 30  |
| Grain | Pszeniczny                | 0.2 kg (3.7%)  | 85 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | lunga | 35 g   | 60 min   | 11.6 %     |
| Aroma (end of boil) | Citra | 50 g   | 0 min    | 12 %       |
| Whirlpool           | Citra | 50 g   | 50 min   | 12 %       |
| Dry Hop             | Citra | 80 g   | 4 day(s) | 12 %       |
| Dry Hop             | Citra | 70 g   | 5 day(s) | 12 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |