

#24 SH Citra

- Gravity **13.2 BLG**
- ABV ---
- IBU **41**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (78.9%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 1 kg (17.5%) | 81 % | 6 |
| Grain | Weyermann - Carawheat | 0.2 kg (3.5%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|-----------|------------|
| Boil | Magnum szyszka | 20 g | 30 min | 9.7 % |
| Boil | Citra | 20 g | 20 min | 13.5 % |
| Aroma (end of boil) | Citra | 8 g | 10 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 13.5 % |
| Whirlpool | Citra | 40 g | 0 min | 13.5 % |
| Dry Hop | Citra | 60 g | 10 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | --- |