

## Citra 2020 ver. 2.0 (BIAB)

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **73**
- SRM **9.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **9 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **16 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7.1 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **80C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	2.5 kg (73.5%)	80 %	7
Grain	Viking Malt - Słod pszeniczny	0.5 kg (14.7%)	80 %	6
Grain	Viking Malt - Karmelowy 150	0.25 kg (7.4%)	80 %	150
Grain	Weyermann - Zakwaszający	0.15 kg (4.4%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra (USA - 2020)	10 g	60 min	13.2 %
Boil	Citra (USA - 2020)	10 g	40 min	13.2 %
Boil	Citra (USA - 2020)	15 g	20 min	13.2 %
Boil	Citra (USA - 2020)	15 g	10 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Woda zacieranie (Olsztyńska - Nagórki)	240000 g	Mash	71 min
Fining	Whirlfloc T	1 g	Boil	5 min