

# Citra

- Gravity **15.2 BLG**
- ABV ---
- IBU **64**
- SRM **8.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **4.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **4.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **5.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **3.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Keep mash **0 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **5.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (75.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (18.9%)	75 %	30
Grain	Caramunich® typ I	0.07 kg (5.3%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	5 g	30 min	12 %
Boil	Citra	5 g	15 min	12 %
Boil	Citra	5 g	0 min	12 %
Dry Hop	Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	5 g	Mangrove Jack's