

# Citra Heavy Cannon

- Gravity **19.8 BLG**
- ABV ---
- IBU **77**
- SRM **15**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.25 kg (41.6%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (25.6%)	79 %	6
Grain	Karmelowy Czerwony	0.7 kg (9%)	75 %	59
Grain	Strzegom Bursztynowy	0.5 kg (6.4%)	70 %	49
Grain	Strzegom Monachijski typ II	1 kg (12.8%)	79 %	22
Grain	Acid Malt	0.165 kg (2.1%)	58.7 %	6
Sugar	Sugar, Table (Sucrose)	0.2 kg (2.6%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	42 min	10 %
Aroma (end of boil)	Citra	50 g	10 min	12 %
Aroma (end of boil)	Citra	50 g	4 min	12 %
Aroma (end of boil)	Citra	50 g	2 min	12 %
Dry Hop	Citra	50 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Notes

- Przerwa białkowa - 15 min. dla Monachijskiego i 8 min. dla pilzneńskiego  
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