

# Citra Single Hop

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **31.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **31.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **1.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (15.6%)	79 %	10
Grain	Weyermann - Carapils	0.4 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Boil	Citra	30 g	5 min	12 %
Whirlpool	Citra	30 g	5 min	12 %
Dry Hop	Citra	130 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	NaCl	8 g	Mash	70 min

Other	Witamina C	3 g	Secondary	5 day(s)
Fining	Whirfloc 1/2 tabletki	1 g	Boil	0 min