

## citra v.8 rain

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **18.1 liter(s)**

### Steps

- Temp **68 C**, Time **1 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (90.9%)	80 %	8
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.7 %
Boil	Citra	15 g	30 min	13.7 %
Boil	Citra	15 g	20 min	13.7 %
Boil	Citra	15 g	10 min	13.7 %
Dry Hop	Citra	40 g	3 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's