

# DDH Hazy Single Hop Citra

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **65.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.8 liter(s)**
- Total mash volume **53 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **39.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **75C**
- Keep mash **5 min** at **78C**
- Sparge using **38.9 liter(s)** of **76C** water or to achieve **65.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	9 kg (67.9%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (15.1%)	81 %	5
Grain	Płatki pszeniczne	1.25 kg (9.4%)	85 %	3
Grain	Płatki owsiane	1 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	50 g	20 min	12 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Citra	60 g	0 min	12 %
Whirlpool	Citra	60 g	30 min	12 %
Dry Hop	Citra	150 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP013 - London Ale Yeast	Ale	Slant	300 ml	White Labs
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