

# SH CITRA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **40.3 liter(s)**
- Total mash volume **51.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (60.9%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	4 kg (34.8%)	85 %	5
Grain	Karmelowy żytni Strzegom	0.5 kg (4.3%)	75 %	175

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Citra	50 g	20 min	12 %
Aroma (end of boil)	Citra	70 g	0 min	12 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Citra	120 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	23 g	F.