

Single Hop Citra

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **30 min**
- Evaporation rate **22 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **58 C**, Time **0 min**
- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **79 C**, Time **0 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **0 min** at **58C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **76C**
- Keep mash **0 min** at **79C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	5.3 kg (88.3%)	80 %	7
Grain	Viking Vienna Malt	0.3 kg (5%)	79.5 %	10
Grain	Viking Wheat Malt	0.2 kg (3.3%)	84 %	7
Grain	Caramunich Malt	0.1 kg (1.7%)	71.7 %	148
Grain	Carahell	0.1 kg (1.7%)	74 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Citra	15 g	15 min	12 %
Boil	Citra	15 g	5 min	12 %
Boil	Citra	10 g	0 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa US West Coast	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gypsum	5.5 g	Mash	0 min
Water Agent	Calcium Chloride	2 g	Mash	0 min
Fining	Whirlfloc	0 g	Boil	5 min