

Single hop citra

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (79.4%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (15.9%) | 60 % | 3 |
| Sugar | Cukier | 0.3 kg (4.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Boil | Citra | 25 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|---------|--------|------------|
| US-05 | Ale | Culture | 11 g | 80 |