

## single hop citra

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **6.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.2%)	80 %	5
Grain	Pszeniczny	0.63 kg (10%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (23.7%)	80 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	50 min	12 %
Boil	Citra	30 g	15 min	12 %
Boil	Citra	30 g	5 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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