

# Single Hop Citra

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (92.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (7.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	70 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	15 g	Boil	10 min
Fining	Mech irlandzki	2.5 g	Boil	10 min

## Notes

- Dwa tygodnie fermentacji burzliwej. Tydzień fermentacji cichej.

Ekstrakt początkowy zmierzony 13,6. Ekstrakt końcowy zmierzony 4,2.  
*Oct 30, 2018, 4:03 PM*