

# Single Hop Citra

- Gravity **12.9 BLG**
- ABV ---
- IBU **54**
- SRM **5.5**
- 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 **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (85.1%)   | 79 %  | 6   |
| Grain | Pszeniczny        | 0.5 kg (10.6%) | 85 %  | 4   |
| Grain | Żytni             | 0.2 kg (4.3%)  | 85 %  | 8   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 28 g   | 60 min   | 12 %       |
| Boil                | Citra | 11 g   | 30 min   | 12 %       |
| Aroma (end of boil) | Citra | 5 g    | 5 min    | 12 %       |
| Whirlpool           | Citra | 36 g   | 10 min   | 12 %       |
| Dry Hop             | Citra | 20 g   | 7 day(s) | 12 %       |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale  | Dry  | 11.5 g | ---        |