

## #Sowa 54 - Citra Single Hop US-05 IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **7.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **79C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

### Fermentables

| Type        | Name                                | Amount         | Yield | EBC |
|-------------|-------------------------------------|----------------|-------|-----|
| Grain       | Viking Pale Ale malt                | 5.5 kg (78.6%) | 80 %  | 5   |
| Grain       | Płatki ryżowe                       | 0.5 kg (7.1%)  | 60 %  | 3   |
| Dry Extract | Gozdawa ekstrakt słodowy superjasny | 1 kg (14.3%)   | 100 % | 40  |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 60 g   | 30 min   | 12.6 %     |
| Whirlpool | Citra | 60 g   | 10 min   | 12.5 %     |
| Dry Hop   | Citra | 60 g   | 2 day(s) | 12.6 %     |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Safale US-05 (3 x 11,5g) | Ale  | Dry  | 23 g   | Fermentis  |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |           |        |      |        |
|--------|-----------|--------|------|--------|
| Fining | whirlfloc | 1.25 g | Boil | 10 min |
|--------|-----------|--------|------|--------|