

TOUDI CITRA SH

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **61**
- SRM **5.3**
- 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79.4%) | 80 % | 5 |
| Grain | Pilzneński | 1 kg (15.9%) | 81 % | 4 |
| Grain | Carahell | 0.3 kg (4.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 35 g | 30 min | 12 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 30 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | Mech irlandzki | 10 g | Boil | 15 min |

Notes

- 66* 70"
78*, 10"
Mar 16, 2018, 11:27 PM