

## # 39 SH Citra

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	5 kg (83.3%)	82 %	6
Grain	Malteurop Wheat	1 kg (16.7%)	86.8 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	14.2 %
Boil	Citra	15 g	30 min	14.2 %
Boil	Citra	20 g	15 min	14.2 %
Boil	Citra	20 g	0 min	14.2 %
Whirlpool	Citra	30 g	30 min	14.2 %
Dry Hop	Citra	50 g	4 day(s)	14.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile