

# Citra

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (64%)	81 %	4
Grain	Pszeniczny	1 kg (16%)	85 %	4
Grain	Płatki owsiane	1 kg (16%)	85 %	3
Grain	Abbey Malt Weyermann	0.25 kg (4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11.3 %
Whirlpool	Citra	30 g	20 min	12.3 %
Dry Hop	Citra	120 g	2 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	Safale