

# Citra Hop Juice

- Gravity **14.3 BLG**
- ABV ---
- IBU **45**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (74.8%)	85 %	7
Grain	Płatki owsiane	1 kg (18.7%)	85 %	3
Grain	Strzegom Karmel 30	0.15 kg (2.8%)	75 %	30
Grain	Pszeniczny	0.2 kg (3.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11.6 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Whirlpool	Citra	50 g	50 min	12 %
Dry Hop	Citra	80 g	4 day(s)	12 %
Dry Hop	Citra	70 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile