

# Citra SH

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **30**
- SRM **4.8**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Pale AleMalteurop | 5 kg (100%) | 79 %  | 6.5 |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 10 g   | 60 min   | 13.5 %     |
| Boil      | Citra | 15 g   | 15 min   | 13.5 %     |
| Boil      | Citra | 15 g   | 5 min    | 13.5 %     |
| Whirlpool | Citra | 50 g   | 0 min    | 13.5 %     |
| Dry Hop   | Citra | 60 g   | 6 day(s) | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |