

citra sh

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **55**
- SRM **6.8**
- 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 **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Acidulated Malt | 0.3 kg (5.4%) | 80 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 4 kg (71.4%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.9%) | 80 % | 6 |
| Grain | Carahell | 0.5 kg (8.9%) | 77 % | 26 |
| Grain | Biscuit Malt | 0.3 kg (5.4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 30 min | 12 % |
| Whirlpool | Citra | 20 g | 10 min | 12 % |
| Boil | Citra | 20 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |