

# CITRA SINGLE HOP

- Gravity **13.6 BLG**
- ABV ---
- IBU **76**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Sugar | GLUKOZA                   | 0.1 kg (1.8%)  | --- % | --- |
| Grain | Weyermann - Pale Ale Malt | 4.6 kg (80.7%) | 85 %  | 7   |
| Grain | Strzegom Wiedeński        | 1 kg (17.5%)   | 79 %  | 10  |

## Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 40 g   | 60 min | 12 %       |
| Boil                | Citra | 30 g   | 25 min | 12 %       |
| Aroma (end of boil) | Citra | 30 g   | 4 min  | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 15 g   | ---        |