

Citra Single Hop

- Gravity **13.3 BLG**
- ABV ---
- IBU **46**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **-8.1 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------|-------|-----|
| Grain | Pale Ale | 3.3 kg | 80 % | 4 |
| Grain | Pszeniczny | 0.4 kg | 85 % | 4 |
| Grain | Weyermann - Carafa I | 0.2 kg | 70 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 13.5 % |
| Boil | Citra | 10 g | 30 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.5 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 13.5 % |

Yeasts

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