

# Light Citra

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **43**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount     | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (25%) | 79 %  | 22  |
| Grain | Viking Pale Ale malt        | 3 kg (75%) | 80 %  | 5   |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 15 g   | 60 min   | 12 %       |
| Boil      | Citra | 15 g   | 15 min   | 12 %       |
| Boil      | Citra | 15 g   | 10 min   | 12 %       |
| Whirlpool | Citra | 15 g   | 15 min   | 12 %       |
| Dry Hop   | Citra | 40 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |