

SH citra

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **44.1 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **37.8 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-1.8 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (79.4%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (4.8%) | 78 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (15.9%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 15 g | 60 min | 4 % |
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Boil | Citra | 40 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale | Dry | 11 g | --- |