

# SH Citra

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.2 kg (86.5%)	81 %	26
Dry Extract	Pszeniczny	0.5 kg (13.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	45 min	13.3 %
Aroma (end of boil)	Citra	20 g	5 min	13.3 %
Aroma (end of boil)	Citra	20 g	2 min	13.3 %
Whirlpool	Citra	20 g	-10 min	13.3 %
Dry Hop	Citra	45 g	3 day(s)	13.3 %

## Yeasts

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