

SH Citra karminowy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **9.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.58 kg (42.4%)	80 %	5
Grain	Monachijski	2.76 kg (45.5%)	80 %	20
Grain	Weyermann Caramunich 3	0.28 kg (4.5%)	76 %	150
Grain	Karmelowy Jasny 30EBC	0.46 kg (7.6%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	18.4 g	20 min	13.2 %
Dry Hop	Citra	46 g	4 day(s)	13.7 %
Boil	Zythos	9.2 g	15 min	15.7 %
Dry Hop	Zythos	36.8 g	4 day(s)	15.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	460 ml	Yeast Bay

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Tabletka	0.92 g	Boil	10 min