

# SH Citra Wheat IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.6 kg (60%)	85 %	4
Grain	Viking Pale Ale malt	2.3 kg (38.3%)	80 %	5
Grain	Monachijski	0.1 kg (1.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.3 %
Boil	Citra	40 g	20 min	13.3 %
Boil	Citra	30 g	0 min	12 %
Whirlpool	Citra	50 g	0 min	12 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1400 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	CaSO <sub>4</sub>	4 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	NaCl	3 g	Mash	60 min
Fining	Whirlfloc-T	2.5 g	Boil	10 min