

# Single Hop Citra

- Gravity **13.6 BLG**
- ABV ---
- IBU **78**
- SRM **5.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (63.6%)	79 %	6
Grain	Strzegom Pilzneński	1.5 kg (27.3%)	80 %	4
Grain	Strzegom Karmel 30	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	30 g	30 min	12 %
Boil	Citra	20 g	50 min	12 %
Boil	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis