

Single hop citra

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **57**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|------------------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 % | 5 |
| Note fermentacji | | | | |
| Grain | Oats, Flaked | 2 kg (28.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 50 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|---------|--------|------------|
| US-05 | Ale | Culture | 11 g | 80 |
| US-05 | Ale | Culture | 11 g | 80 |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|---------|-------|
| Other | Extra | 0 g | Boil | 0 min |

Notes

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