

#Sowa 54 - Citra Single Hop US-05 IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **60**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **79C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (78.6%)	80 %	5
Grain	Płatki ryżowe	0.5 kg (7.1%)	60 %	3
Dry Extract	Gozdawa ekstrakt słodowy superjasny	1 kg (14.3%)	100 %	40

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	30 min	12.6 %
Whirlpool	Citra	60 g	10 min	12.5 %
Dry Hop	Citra	60 g	2 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 (3 x 11,5g)	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	whirlfloc	1.25 g	Boil	10 min
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