

## citra v.7

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **57**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17.4 liter(s)**

### Steps

- Temp **66 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.7 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt      | 4 kg (81.6%)   | 80 %  | 7   |
| Grain | Briess - Carapils Malt      | 0.5 kg (10.2%) | 74 %  | 3   |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (4.1%)  | 81 %  | 53  |
| Sugar | cukier                      | 0.2 kg (4.1%)  | 100 % | 1   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 30 g   | 60 min | 7 %        |
| Boil    | Citra      | 30 g   | 30 min | 12 %       |
| Boil    | Citra      | 30 g   | 5 min  | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | fermentis  |