Power Citra

- Gravity **18.9 BLG**
- ABV **---**
- IBU **72**
- SRM **26.4**
- Style **Imperial 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 **20 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **75 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **75 min** at **62C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Red X	7 kg *(93.3%)*	79 %	39
Sugar	Cukier	0.5 kg *(6.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.5 %
Boil	Citra	30 g	15 min	13.5 %
Boil	Citra	50 g	5 min	13.5 %
Boil	Citra	40 g	1 min	13.5 %
Boil	Citra	40 g	0 min	13.5 %
Whirlpool	Citra	40 g	0 min	13.5 %
Dry Hop	Citra	50 g	5 day(s)	13.5 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %
Dry Hop	Citra	50 g	1 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Safale

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.