

# Single Hop Citra

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **30 min**
- Evaporation rate **22 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **58 C**, Time **0 min**
- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **20 min**
- Temp **79 C**, Time **0 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **0 min** at **58C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **0 min** at **76C**
- Keep mash **0 min** at **79C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale Malt | 5.3 kg (88.3%) | 80 %   | 7   |
| Grain | Viking Vienna Malt   | 0.3 kg (5%)    | 79.5 % | 10  |
| Grain | Viking Wheat Malt    | 0.2 kg (3.3%)  | 84 %   | 7   |
| Grain | Caramunich Malt      | 0.1 kg (1.7%)  | 71.7 % | 148 |
| Grain | Carahell             | 0.1 kg (1.7%)  | 74 %   | 25  |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 30 g   | 30 min   | 12 %       |
| Boil    | Citra | 15 g   | 15 min   | 12 %       |
| Boil    | Citra | 15 g   | 5 min    | 12 %       |
| Boil    | Citra | 10 g   | 0 min    | 12 %       |
| Dry Hop | Citra | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Gozdawa US West Coast | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type        | Name             | Amount | Use for | Time  |
|-------------|------------------|--------|---------|-------|
| Water Agent | Gypsum           | 5.5 g  | Mash    | 0 min |
| Water Agent | Calcium Chloride | 2 g    | Mash    | 0 min |
| Fining      | Whirlfloc        | 0 g    | Boil    | 5 min |