

## 13a. Single Hop IPA Citra

- Gravity **13.6 BLG**
- ABV ---
- IBU **40**
- SRM **22.9**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (Weyermann)	4.25 kg	82.23 %	16
Grain	Wheat Malt, Pale (Weyermann)	0.25 kg	82.23 %	9
Grain	Crystal Dark	0.1 kg	72 %	1333
Grain	Crystal Medium 250	0.1 kg	72 %	666

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Citra	30 g	0 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale American	Ale	Dry	--- g	DCL/Fermentis
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