

## #24 SH Citra

- Gravity **13.2 BLG**
- ABV ---
- IBU **41**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 4.5 kg (78.9%) | 79 %  | 6   |
| Grain | Strzegom pszeniczny   | 1 kg (17.5%)   | 81 %  | 6   |
| Grain | Weyermann - Carawheat | 0.2 kg (3.5%)  | 77 %  | 97  |

### Hops

| Use for             | Name           | Amount | Time      | Alpha acid |
|---------------------|----------------|--------|-----------|------------|
| Boil                | Magnum szyszka | 20 g   | 30 min    | 9.7 %      |
| Boil                | Citra          | 20 g   | 20 min    | 13.5 %     |
| Aroma (end of boil) | Citra          | 8 g    | 10 min    | 13.5 %     |
| Aroma (end of boil) | Citra          | 20 g   | 10 min    | 13.5 %     |
| Whirlpool           | Citra          | 40 g   | 0 min     | 13.5 %     |
| Dry Hop             | Citra          | 60 g   | 10 day(s) | 13.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 300 ml | ---        |