

# Citra#1

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.4 kg (81.3%)	80 %	6
Grain	Viking Pilsner malt	1.5 kg (16.5%)	82 %	4
Grain	red ale Viking Malt	0.2 kg (2.2%)	80 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	25 g	60 min	14.2 %
Mash	Citra	25 g	30 min	14.2 %
Aroma (end of boil)	Citra	37 g	15 min	14.2 %
Aroma (end of boil)	Citra	38 g	5 min	14.2 %
Dry Hop	Citra	75 g	6 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

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

Type	Name	Amount	Use for	Time
Other	cukier	3 g	Bottling	---

### Notes

- Warnik w 40minucie zacierania Włączyć boiling na koniec wysładzania / gotowanie na 2000/2100 /  
chłodzenie do 20C w 40' /  
*Oct 31, 2024, 8:57 PM*