

# Citra

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- Gravity **20.3 BLG**
- ABV ---
- IBU **108**
- SRM **13.9**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8 kg (84.2%)	75 %	7
Grain	Munich Malt	1 kg (10.5%)	75 %	18
Grain	cara	0.5 kg (5.3%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	70 g	60 min	19 %
Boil	Citra	35 g	10 min	13.1 %
Boil	Citra	35 g	1 min	13.1 %
Dry Hop	Citra	30 g	5 day(s)	13.1 %