

Power Citra

- Gravity **18.9 BLG**
- ABV ---
- IBU **72**
- SRM **26.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **62 C**, Time **75 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **75 min** at **62C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Bestmalz Red X | 7 kg (93.3%) | 79 % | 39 |
| Sugar | Cukier | 0.5 kg (6.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 13.5 % |
| Boil | Citra | 30 g | 15 min | 13.5 % |
| Boil | Citra | 50 g | 5 min | 13.5 % |
| Boil | Citra | 40 g | 1 min | 13.5 % |
| Boil | Citra | 40 g | 0 min | 13.5 % |
| Whirlpool | Citra | 40 g | 0 min | 13.5 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13.5 % |
| Dry Hop | Citra | 50 g | 1 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Safale |