

# SH Citra

- Gravity **14.6 BLG**
- ABV ---
- IBU **70**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **53 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilzneński  | 4.9 kg (80.3%) | 81 %  | 4   |
| Grain | Monachijski | 0.4 kg (6.6%)  | 80 %  | 20  |
| Grain | Pszeniczny  | 0.6 kg (9.8%)  | 85 %  | 4   |
| Grain | cara gold   | 0.2 kg (3.3%)  | 81 %  | 120 |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 40 g   | 60 min   | 13.2 %     |
| Boil                | Citra | 20 g   | 20 min   | 13.2 %     |
| Boil                | Citra | 10 g   | 10 min   | 13.2 %     |
| Boil                | Citra | 10 g   | 5 min    | 13.2 %     |
| Aroma (end of boil) | Citra | 10 g   | 15 min   | 13.2 %     |
| Dry Hop             | Citra | 50 g   | 5 day(s) | 13.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |        |
|--------------|-----|-----|--------|--------|
| Safale US-05 | Ale | Dry | 11.5 g | Safale |
|--------------|-----|-----|--------|--------|

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 10 g   | Boil    | 80 min |
| Fining      | Mech irlandzki | 5 g    | Boil    | 10 min |