

# SH Citra kveik

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **61**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4
Grain	Weyermann - Pale Ale Malt	5 kg (94.3%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Citra	25 g	15 min	12 %
Boil	Citra	25 g	10 min	12 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Whirlpool	Citra	25 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM