

SH Citra Wheat IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.6 kg (60%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 2.3 kg (38.3%) | 80 % | 5 |
| Grain | Monachijski | 0.1 kg (1.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 13.3 % |
| Boil | Citra | 40 g | 20 min | 13.3 % |
| Boil | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 1400 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-------------------|-------|------|--------|
| Water Agent | CaSO ₄ | 4 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Water Agent | NaCl | 3 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |