

# Single hop citra

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Citra | 15 g   | 60 min | 12 %       |
| Boil      | Citra | 25 g   | 30 min | 12 %       |
| Whirlpool | Citra | 60 g   | 0 min  | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us 05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- (Whirlpool) hop stand 78 \*C  
*Jul 23, 2023, 5:24 PM*