

Single Hop Citra

- Gravity **12.9 BLG**
- ABV ---
- IBU **42**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (89.3%) | 80 % | 8 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.8%) | 80 % | 150 |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 14.2 % |
| Boil | Citra | 20 g | 30 min | 14.2 % |
| Boil | Citra | 10 g | 15 min | 14.2 % |
| Boil | Citra | 20 g | 0 min | 14.2 % |

Yeasts

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