

## #3 Single Hop Citra

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **60**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (87%)     | 80 %  | 5   |
| Grain | Strzegom Pszeniczny   | 0.5 kg (8.7%)  | 81 %  | 6   |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (4.3%) | 75 %  | 30  |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 40 g   | 60 min   | 11.8 %     |
| Boil    | Citra | 20 g   | 15 min   | 11.8 %     |
| Boil    | Citra | 20 g   | 5 min    | 11.8 %     |
| Boil    | Citra | 20 g   | 0 min    | 11.8 %     |
| Dry Hop | Citra | 50 g   | 4 day(s) | 11.8 %     |

### Yeasts

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