

CITRA SINGLE HOP WEST COAST IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

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

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **3.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński Viking Malt (Strzegom)	3 kg (91.7%)	81 %	4
Grain	Słód Carapils® Weyermann®	0.2 kg (6.1%)	75 %	4
Grain	Słód zakwaszający Weyermann®	0.07 kg (2.1%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.1 %
Boil	Citra	20 g	15 min	12.1 %
Whirlpool	Citra	30 g	20 min	12.1 %
Dry Hop	Citra	40 g	4 day(s)	12.1 %

Yeasts

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

Notes

- chmilenie na whirlpool/hopstand 20 minut od 85°C;
schłodzenie brzezki do temp. 17-18°C;

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

fermentacja - temperatura piwa w głównej fazie fermentacji 18-19°C, dojrzewanie w temp. 19-20°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 2,0-2,1 vol.;
refermentacja - 14 dni
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