

#9 Citra

- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM **9.9**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **70 C**, Time **50 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **50 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87.7%)	79 %	6
Grain	Crystal II 200	0.5 kg (8.8%)	71 %	200
Sugar	Cukier	0.2 kg (3.5%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	23 g	40 min	12 %
Whirlpool	Citra	50 g	0 min	12 %

Yeasts

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

Notes

- 05-03-2017: 27L brzezki nastawnej, zmierzone 13 BLG
19-03-2017: zmierzone 2 BLG
Mar 5, 2017, 8:18 AM