Citrook

Fermentables

Amount	Fermentable	Use
5.4 kg	2-Row (US)	Mash
0.19 kg	Caramel/Crystal 20L (US)	Mash

Hops

Amount	Нор	Time
14.0 g	Chinook (US)	60 min
14.0 g	Chinook (US)	15 min
14.0 g	Citra (US)	15 min
42.0 g	Chinook (US)	0 min
28.0 g	Citra (US)	0 min
28.0 g	Chinook (US)	6 days
28.0 g	Citra (US)	6 days

Yeasts

Name	Lab/Product
Safale US-05	Fermentis US-05

Stats

Batch & Boil

Batch Size Boil Time 20.82 L 60 min

Properties

 OG
 FG
 IBU

 1.062
 1.009 ↓
 48

 ABV
 Color
 Balance

 6.9%
 3 SRM ↓
 Bitter