

## #4 Citra Pale Ale

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- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **20.8**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Weyermann - Light Munich Malt	0.7 kg (11.7%)	82 %	14
Grain	Weyermann - Carafa I	0.3 kg (5%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Citra	30 g	7 min	13.5 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %

### Yeasts

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