

8/1/2018 - Citrus Pale Ale - 05.10.2018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **1250 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1250 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1402.5 liter(s)**

Mash information

- Mash efficiency **85.6 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **875 liter(s)**
- Total mash volume **1125 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|---------------|-------|-----|
| Grain | Pale Ale | 250 kg (100%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | USA Columbus | 800 g | 90 min | 13.8 % |
| Aroma (end of boil) | USA Mosaic | 875 g | 1 min | 11.8 % |
| Aroma (end of boil) | AUS Galaxy | 875 g | 1 min | 13.9 % |
| Whirlpool | USA Mosaic | 875 g | 1 min | 11.8 % |
| Whirlpool | AUS Galaxy | 875 g | 1 min | 13.9 % |
| Dry Hop | USA Mosaic | 750 g | 7 day(s) | 11.8 % |
| Dry Hop | AUS Galaxy | 750 g | 7 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 500 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Other | Zest z cytryny | 500 g | Secondary | 7 day(s) |
| Other | Zest z limonki | 250 g | Secondary | 7 day(s) |