

# citra ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (32.3%)	81 %	4
Grain	Viking Pale Ale malt	1.3 kg (41.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.2 kg (6.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.6 kg (19.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	15 g	60 min	8 %
Whirlpool	Cascade	15 g	15 min	4 %
Whirlpool	Citra	15 g	15 min	12 %
Boil	Citra	15 g	5 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %