

Citra Amber Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **10.4**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (75.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (21.5%) | 79 % | 10 |
| Grain | Strzegom Karmel 600 | 0.15 kg (3.2%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.4 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 13.2 % |