

# citra coobra kai

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **69**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **30 %/h**
- Boil size **18.1 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **77.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (53.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (15.6%)	85 %	4
Grain	Płatki owsiane	1 kg (31.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Whirlpool	Citra	50 g	15 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis