

# Citra Pale Ale

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **4.7**
- Style **American IPA**

## 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (75%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	6
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Whirlpool	Citra	50 g	0 min	12 %