

# citra sh

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis