

# Citrus light

---

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **2.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **65.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (54.3%)	80.5 %	3
Grain	Viking Pale Ale malt	2 kg (21.7%)	80 %	5
Grain	Briess - Wheat Malt, White	1 kg (10.9%)	85 %	5
Grain	Wheat, Flaked	0.2 kg (2.2%)	77 %	4
Grain	Oats	1 kg (10.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	20 g	1 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	3000 ml	Wyeast Labs