

Lemon CITRA PALE ALE

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (91.8%)	80 %	5
Grain	Weyermann - Carared	0.2 kg (4.1%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.2 kg (4.1%)	81 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Citra	28 g	20 min	12 %
Boil	Citra	50 g	0 min	13.3 %
Boil	Citra	50 g	3 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	10 min
Flavor	zest cytryna bio	50 g	Boil	5 min