

Pale ale citra

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **52 liter(s)**
- Total mash volume **65 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 13 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 50 g | 60 min | 12.8 % |
| Aroma (end of boil) | Citra | 50 g | 2 min | 12.8 % |
| Dry Hop | Citra | 200 g | 3 day(s) | 12.8 % |