

# pale ale citraa

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (81.6%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.5 kg (16.3%)	85 %	5
Grain	Briess - Carapils Malt	0.065 kg (2.1%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	55 min	12 %
Aroma (end of boil)	Citra	15 g	25 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis