

## PaleAle citrus

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5.5 kg (91.7%) | 88 %  | 5   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (8.3%)  | 79 %  | 16  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Citra   | 15 g   | 60 min | 10 %       |
| Boil    | Citra   | 35 g   | 15 min | 10 %       |
| Boil    | Cascade | 25 g   | 15 min | 6 %        |
| Boil    | Cascade | 25 g   | 5 min  | 6 %        |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 500 ml | Fermentis  |