

## #4 Citra Pale Ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **20.8**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- 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 | Weyermann - Pale Ale Malt     | 5 kg (83.3%)   | 80 %  | 7   |
| Grain | Weyermann - Light Munich Malt | 0.7 kg (11.7%) | 82 %  | 14  |
| Grain | Weyermann - Carafa I          | 0.3 kg (5%)    | 70 %  | 690 |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 10 g   | 60 min   | 13.5 %     |
| Boil    | Citra | 10 g   | 20 min   | 13.5 %     |
| Boil    | Citra | 30 g   | 7 min    | 13.5 %     |
| Dry Hop | Citra | 50 g   | 7 day(s) | 13.5 %     |

### Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US - 05 | Ale  | Dry  | 11.5 g | ---        |