

# Citra+Mosaic+Nectaron Pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.1%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (14.8%)	81 %	6
Grain	Płatki owsiane	0.5 kg (7.4%)	60 %	3
Grain	Słód zakwaszający	0.25 kg (3.7%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.2 %
Boil	Mosaic	20 g	30 min	12.2 %
Boil	Mosaic	20 g	1 min	12.2 %
Whirlpool	Citra	20 g	5 min	13.7 %
Whirlpool	Nectaron	20 g	5 min	12 %

## Yeasts

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