

#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 | --- |