

## #4 SMaSH Citra

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **36**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (83.3%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	0.5 kg (16.7%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis