

American Pale Ale Single Hop Citra

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **7 %**
- Size with trub loss **44.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **41 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Pale Ale (Viking Malt) | 8.42 kg (88.9%) | 75 % | 6.5 |
| Grain | Red Active (Viking Malt) | 0.52 kg (5.6%) | 75 % | 35 |
| Grain | Pszeniczny (Viking Malt) | 0.52 kg (5.6%) | 75 % | 4.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|----------|----------|------------|
| Boil | Citra | 21.06 g | 60 min | 13.1 % |
| Boil | Citra | 21.06 g | 30 min | 13.1 % |
| Boil | Citra | 31.58 g | 10 min | 13.1 % |
| Aroma (end of boil) | Citra | 31.58 g | 10 min | 13.1 % |
| Dry Hop | Citra | 105.26 g | 6 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 24.22 g | Safale |