

American PALE ALECITRA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 1 kg (15.4%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | mosaic | 5 g | 60 min | 12 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Mosaic | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 3 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 3 min | 10 % |
| Whirlpool | Mosaic | 10 g | 20 min | 12 % |
| Whirlpool | Citra | 15 g | 20 min | 12 % |

Yeasts

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