

## CITRA 1%

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **24**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

### Steps

- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **6 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount     | Yield | EBC |
|-------|-----------------------|------------|-------|-----|
| Grain | Viking Pilsner malt   | 1 kg (50%) | 82 %  | 4   |
| Grain | Karmelowy Jasny 30EBC | 1 kg (50%) | 75 %  | 30  |

### Hops

| Use for             | Name  | Amount | Time   | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil                | Citra | 15 g   | 10 min | 13.5 %     |
| Boil                | citra | 10 g   | 5 min  | 13.5 %     |
| Boil                | Citra | 5 g    | 60 min | 12 %       |
| Aroma (end of boil) | Citra | 20 g   | 1 min  | 13.5 %     |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 10 g   | Danstar    |