

# citra

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **33**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (81.8%)	81 %	4
Grain	Caramunich® typ I	0.5 kg (9.1%)	73 %	80
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	30 min	9 %
Boil	Cascade	20 g	20 min	7 %
Boil	Cascade	30 g	10 min	7 %
Aroma (end of boil)	Citra	70 g	1 min	11 %
Dry Hop	Citra	30 g	6 day(s)	11 %
Dry Hop	Cascade	30 g	6 day(s)	7 %