

# Citrus Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (31.3%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (6.3%)	75 %	45
Grain	Oats, Flaked	0.4 kg (12.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszone cytrusy	400 g	Secondary	14 day(s)