

Citrus light

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **2.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **65.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 5 kg (54.3%) | 80.5 % | 3 |
| Grain | Viking Pale Ale malt | 2 kg (21.7%) | 80 % | 5 |
| Grain | Briess - Wheat Malt, White | 1 kg (10.9%) | 85 % | 5 |
| Grain | Wheat, Flaked | 0.2 kg (2.2%) | 77 % | 4 |
| Grain | Oats | 1 kg (10.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Amarillo | 20 g | 1 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|---------|-------------|
| Wyeast - American Ale | Ale | Slant | 3000 ml | Wyeast Labs |