

# Da Citra Bomb Hazy Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.27 kg (43.1%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.17 kg (22.2%) | 85 %  | 4   |
| Grain | Pilzneński           | 0.45 kg (8.5%)  | 81 %  | 4   |
| Grain | Płatki owsiane       | 0.39 kg (7.4%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 0.39 kg (7.4%)  | 60 %  | 3   |
| Grain | Acidulated BESTMALZ  | 0.2 kg (3.8%)   | 76 %  | 5   |
| Grain | Strzegom Bursztynowy | 0.2 kg (3.8%)   | 70 %  | 49  |
| Grain | Biscuit Malt         | 0.2 kg (3.8%)   | 79 %  | 45  |

## Hops

| Use for   | Name  | Amount  | Time     | Alpha acid |
|-----------|-------|---------|----------|------------|
| Boil      | Citra | 0 g     | 60 min   | 12 %       |
| Boil      | Citra | 19.57 g | 10 min   | 12 %       |
| Boil      | Citra | 78.26 g | 5 min    | 12 %       |
| Whirlpool | Citra | 39.13 g | 15 min   | 12 %       |
| Dry Hop   | Citra | 78.26 g | 3 day(s) | 12 %       |

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| US-05       | Ale         | Dry         | 20 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Water Agent | gips piwowarski | 7.83 g        | Mash           | ---         |