

[P] Citrus Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **40**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **67 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.74 kg (28%)	85 %	7
Grain	Simpsons - Maris Otter	1.9 kg (72%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Cascade	26 g	60 min	6.8 %
Boil	Citra	50 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Dehydratyzowana skórka grejpfruta	6 g	Boil	1 min

Spice	Dehydratyzowana skórka cytryny	6 g	Boil	1 min
Spice	Dehydratyzowana skórka pomarańczy	6 g	Secondary	3 day(s)
Spice	Dehydratyzowana skórka gorzkiej pomarańczy	6 g	Secondary	3 day(s)
Spice	Dehydratyzowana skórka limonki	6 g	Secondary	3 day(s)
Spice	Skórka granata	6 g	Boil	1 min