

# Chinook Citra pale ale

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- Gravity **12.9 BLG**
- ABV ---
- IBU **69**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **23.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (83.3%)	80 %	7
Grain	Briess - Wheat Malt, White	0.5 kg (10.4%)	85 %	5
Grain	Caramel/Crystal Malt - 10L	0.3 kg (6.3%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	50 min	15 %
Boil	Chinook	20 g	25 min	12 %
Aroma (end of boil)	Chinook	10 g	10 min	13 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Whirlpool	Chinook	15 g	0 min	13 %
Dry Hop	Citra	10 g	12 day(s)	12 %
Dry Hop	Chinook	5 g	12 day(s)	13 %
Dry Hop	Chinook	10 g	5 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis