

## chinook/citra

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- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **5.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (76.2%)	79 %	6
Grain	Strzegom pszeniczny	0.5 kg (9.5%)	81 %	6
Grain	Carahell	0.25 kg (4.8%)	77 %	26
Grain	jęczmień surowy	0.5 kg (9.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	17 g	60 min	11.5 %
Boil	Citra	17 g	15 min	13 %