

citra

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.5 kg (8.3%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Citra	50 g	10 min	12 %