

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 % |