

Citra Pale Ale

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (80.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.4 kg (12.9%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.2 kg (6.5%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |