

Citrina

- Gravity **13.6 BLG**
- ABV ---
- IBU **49**
- SRM **7.5**
- Style **American Pale Ale**

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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (52.6%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (21.1%)	85 %	5
Grain	Weyermann - Vienna Malt	1 kg (21.1%)	81 %	8
Grain	Weyermann - Melanoiden Malt	0.25 kg (5.3%)	81 %	53

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	12 %
Aroma (end of boil)	Citra	20 g	12 min	12 %
Aroma (end of boil)	Citra	20 g	7 min	12 %
Aroma (end of boil)	Citra	25 g	3 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min