

# Citrus Pale Ale

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **38**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (57.1%)	82 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (14.3%)	79 %	16
Grain	Płatki owsiane	0.4 kg (11.4%)	85 %	3
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Płatki pszeniczne	0.1 kg (2.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	17 g	60 min	14.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	suszona skórka pomarańczy	30 g	Boil	1 min
Spice	suszona skórka cytryny	20 g	Boil	1 min
Spice	mrożona skórka pomarańczy i cytryn	50 g	Boil	1 min

## Notes

- Zaskakująca wysoka wydajność  
*Nov 11, 2018, 7:27 PM*