

# Da Citra Bomb Hazy Pale Ale II

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **61**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.1%)	80 %	5
Grain	Pilzneński	1 kg (14.7%)	81 %	4
Grain	Briess - Carapils Malt	1 kg (14.7%)	74 %	3
Grain	Płatki owsiane	1 kg (14.7%)	60 %	3
Grain	Pszeniczny	0.8 kg (11.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	0 g	60 min	12 %
Boil	Citra	25 g	10 min	12 %
Boil	Citra	100 g	5 min	12 %
Aroma (end of boil)	Citra	50 g	15 min	12 %
Dry Hop	Citra	0 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	7.83 g	Mash	---