

# Orange-Citra Single Hop Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **12.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.7 kg (100%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra Aromatyczny	20 g	60 min	13.2 %
Boil	Citra Aromatyczny	25 g	30 min	13.2 %
Boil	Citra Aromatyczny	25 g	5 min	13.2 %
Dry Hop	Citra Aromatyczny	40 g	5 day(s)	13.2 %
Dry Hop	Citra Aromatyczny	40 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańcza słodka	20 g	Boil	5 min

Flavor	Skórka pomarańcza gorzka	20 g	Boil	5 min
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