

## Pale ale citra

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **52 liter(s)**
- Total mash volume **65 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 13 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 50 g   | 60 min   | 12.8 %     |
| Aroma (end of boil) | Citra | 50 g   | 2 min    | 12.8 %     |
| Dry Hop             | Citra | 200 g  | 3 day(s) | 12.8 %     |