

## PaleAle citrus

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	88 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	10 %
Boil	Citra	35 g	15 min	10 %
Boil	Cascade	25 g	15 min	6 %
Boil	Cascade	25 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Fermentis