

# sinlge hop citra

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- Gravity **12.6 BLG**
- ABV ---
- IBU **34**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.8 kg (74.5%)	79 %	6
Grain	Strzegom Karmel 30	0.3 kg (5.9%)	75 %	30
Grain	Strzegom Pilzneński	1 kg (19.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	8 g	60 min	17 %
Boil	Citra	15 g	20 min	13.5 %
Boil	Citra	20 g	5 min	13.5 %
Whirlpool	Citra	15 g	20 min	13.5 %
Dry Hop	Citra	50 g	4 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Notes

- 24 litry  
12 blg - 2 blg  
zabutelkowano 02.12.2016  
dodano 165 g cukru - 3,4 g na 0,5l  
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