

# SMASH Citra

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- Gravity **11.1 BLG**
- ABV ---
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.25 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	11 g	60 min	13.5 %
Boil	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Citra	25 g	5 min	13.5 %
Dry Hop	Citra	30 g	4 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis