

## #4 Single hop Citra

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- Gravity **14.1 BLG**
- ABV ---
- IBU **43**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	20 g	70 min	13.5 %
Boil	citra	15 g	20 min	13.5 %
Boil	citra	20 g	5 min	13.5 %
Boil	citra	45 g	0 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brew Master Ale Yeast	Ale	Dry	10 g	Brew Master