

# American Pale Ale Single Hop Citra

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **7 %**
- Size with trub loss **44.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **41 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Viking Malt)	8.42 kg (88.9%)	75 %	6.5
Grain	Red Active (Viking Malt)	0.52 kg (5.6%)	75 %	35
Grain	Pszeniczny (Viking Malt)	0.52 kg (5.6%)	75 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	21.06 g	60 min	13.1 %
Boil	Citra	21.06 g	30 min	13.1 %
Boil	Citra	31.58 g	10 min	13.1 %
Aroma (end of boil)	Citra	31.58 g	10 min	13.1 %
Dry Hop	Citra	105.26 g	6 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	24.22 g	Safale