

# American PALE ALECITRA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.5**
- 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 **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	mosaic	5 g	60 min	12 %
Boil	Citra	10 g	15 min	12 %
Boil	Mosaic	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Aroma (end of boil)	Mosaic	15 g	3 min	10 %
Whirlpool	Mosaic	10 g	20 min	12 %
Whirlpool	Citra	15 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis