

# Bald&Blond Citra

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (60%)	80 %	5
Grain	Briess DME - Pilsen Light	1.6 kg (16%)	95 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (1%)	75 %	30
Grain	Pszeniczny	2 kg (20%)	85 %	4
Grain	Płatki owsiane	0.3 kg (3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	12 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Dry Hop	Citra	30 g	0 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale s04	Ale	Dry	10 g	safale

FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	15 g	Primary	---