

## Belgian Citrus Ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **7.8**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **16.6 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **90 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.55 kg (64%)	85 %	7
Grain	Abbey Malt Weyermann	1 kg (18%)	75 %	45
Grain	Weyermann - Carapils	1 kg (18%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus/Collumbus	11 g	90 min	15.1 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %
Whirlpool	Citra	30 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safale T-58	Ale	Dry	11.5 g	---