

CITRA 1%

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **24**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (50%)	82 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (50%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	10 min	13.5 %
Boil	citra	10 g	5 min	13.5 %
Boil	Citra	5 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar