

CITRA PALE ALE

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale | 3 kg (85.7%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (14.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 13.7 % |
| Boil | Citra | 10 g | 30 min | 13.7 % |
| Boil | Citra | 30 g | 10 min | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Siarczan magnezu | 2 g | Boil | 60 min |