

Citrus Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **14**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.6 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (31.3%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (6.3%) | 75 % | 45 |
| Grain | Oats, Flaked | 0.4 kg (12.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Flavor | suszone cytrusy | 400 g | Secondary | 14 day(s) |