

## Pale ale citra

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **52 liter(s)**
- Total mash volume **65 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12.8 %
Aroma (end of boil)	Citra	50 g	2 min	12.8 %
Dry Hop	Citra	200 g	3 day(s)	12.8 %