

# Pale Ale Citra Single \_dept

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- Gravity **11.7 BLG**
- ABV ---
- IBU **33**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (11.1%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Whirlpool	Citra	15 g	0 min	12 %

## Yeasts

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