

# SMaSH Citra Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **34.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	12.9 %
Aroma (end of boil)	Citra	25 g	5 min	12.9 %
Dry Hop	Citra	25 g	3 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	19.78 g	Fermentis