

# SPLIT Pale Ale/CITRA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **86**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (33.3%)	80 %	45
Grain	Viking Pale Ale malt	2 kg (39.2%)	80 %	5
Grain	Viking Wheat Malt	1 kg (19.6%)	83 %	5
Grain	Płatki owsiane	0.4 kg (7.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12 %
Dry Hop	Citra	250 g	3 day(s)	12 %
Aroma (end of boil)	Citra	100 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
framgarden	Ale	Liquid	1000 ml	KVEIK