

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 |