

Wiosenne Citra

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **2.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (100%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 25 g | 15 min | 13.7 % |
| Whirlpool | Citra | 30 g | 10 min | 13.7 % |
| Dry Hop | Citra | 45 g | 5 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 5 g | SAFALE |