

## 8/2/2018 - Citrus Pale Ale - 06.10.2018

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **1250 liter(s)**
- Trub loss **0 %**
- Size with trub loss **1250 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1402.5 liter(s)**

### Mash information

- Mash efficiency **85.6 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **875 liter(s)**
- Total mash volume **1125 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	250 kg (100%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Columbus	800 g	90 min	13.8 %
Aroma (end of boil)	USA Mosaic	875 g	1 min	11.8 %
Aroma (end of boil)	AUS Galaxy	875 g	1 min	13.9 %
Whirlpool	USA Mosaic	875 g	1 min	11.8 %
Whirlpool	AUS Galaxy	875 g	1 min	13.9 %
Dry Hop	USA Mosaic	750 g	7 day(s)	11.8 %
Dry Hop	AUS Galaxy	750 g	7 day(s)	13.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	500 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Zest z cytryny	500 g	Secondary	7 day(s)
Other	Zest z limonki	250 g	Secondary	7 day(s)