

## **citra**

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **5.3**

### **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 **10 %/h**
- Boil size **25.3 liter(s)**

### **Mash information**

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### **Fermentables**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Yield</b>	<b>EBC</b>
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.5 kg (8.3%)	75 %	20

### **Hops**

<b>Use for</b>	<b>Name</b>	<b>Amount</b>	<b>Time</b>	<b>Alpha acid</b>
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Citra	50 g	10 min	12 %