

citra ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1 kg (32.3%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1.3 kg (41.9%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (6.5%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 0.6 kg (19.4%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | marynka | 15 g | 60 min | 8 % |
| Whirlpool | Cascade | 15 g | 15 min | 4 % |
| Whirlpool | Citra | 15 g | 15 min | 12 % |
| Boil | Citra | 15 g | 5 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |