

citra coobra kai

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **69**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **30 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **77.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.7 kg (53.1%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (15.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (31.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Whirlpool | Citra | 50 g | 15 min | 12 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |