

# Citra Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (100%)	80.5 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	60 min	13.5 %
Boil	Citra	5 g	30 min	13.5 %
Boil	Citra	17 g	5 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---