

# CITRA vs. AMORA PRETA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 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)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	amora preta	10 g	60 min	9 %
Boil	Citra	10 g	10 min	12 %
Boil	amora preta	10 g	10 min	9 %
Whirlpool	Citra	80 g	10 min	12 %
Whirlpool	amora preta	80 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	150 ml	Fermentis