

# Citraic Light

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- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **35**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (55.6%)	80.5 %	7
Grain	Pszeniczny	0.5 kg (27.8%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	6 g	40 min	12 %
Boil	Mosaic	5 g	40 min	10 %
Boil	Citra	6 g	15 min	12 %
Boil	Mosaic	5 g	15 min	10 %
Aroma (end of boil)	Citra	6 g	0 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Dry Hop	Citra	32 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale