

everfresh Citra+chinook

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **78 C**, Time **5 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Strzegom Karmel 30	0.3 kg (5.5%)	75 %	30
Grain	Płatki owsiane	0.2 kg (3.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Chinook	15 g	60 min	8 %
Boil	Chinook	15 g	60 min	8 %
Boil	Citra	40 g	15 min	12 %
Whirlpool	Citra	60 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	fermentis

Notes

- whirlfloc
Mar 2, 2025, 11:35 AM