

Maris Otter - Citra SMASH

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4.8 kg (96%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.2 kg (4%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	11 %
Boil	Citra	20 g	15 min	11 %
Boil	Citra	20 g	1 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	10 min