

# Simcoe/Citra Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pils/Pale Ale (świat słodu) Bydgoszcz	5 kg (96.2%)	80.6 %	4.5
Grain	Carahell	0.2 kg (3.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	11.7 %
Boil	Simcoe	20 g	15 min	11.7 %
Aroma (end of boil)	Citra	15 g	5 min	13.1 %
Aroma (end of boil)	Citra	20 g	1 min	13.1 %
Dry Hop	Citra	20 g	7 day(s)	13.1 %
Dodanie na cichą				

## Yeasts

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