

# Citra Amber Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **10.4**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (75.3%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (21.5%)	79 %	10
Grain	Strzegom Karmel 600	0.15 kg (3.2%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.4 %
Aroma (end of boil)	Citra	50 g	0 min	13.2 %