

# Citra na belgach

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **74**
- SRM **3.8**
- Style **Belgian Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.1%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10
Grain	Viking Pale Ale malt	1.25 kg (23.8%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	15 g	15 min	12 %
Boil	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B16 Belgian Saison	Ale	Slant	200 ml	Bulldog