

# citra pale ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **4.3**
- Style **American 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	6
Grain	Rice, Flaked	1.5 kg (23.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mosaic	20 g	60 min	12 %
Aroma (end of boil)	Mosaic	30 g	5 min	12 %
Aroma (end of boil)	Comet	30 g	10 min	12.2 %
Aroma (end of boil)	cascade	30 g	10 min	7 %
Aroma (end of boil)	cascade	20 g	5 min	7 %
Aroma (end of boil)	comet	20 g	5 min	12.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	20 ml	Fermentum Mobile