

# Citra Pale Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **7.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (80.6%)	79 %	6
Grain	Strzegom Monachijski typ I	0.4 kg (12.9%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (6.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Citra	10 g	3 day(s)	12 %

## Yeasts

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