

# Citra Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **33**
- SRM **3.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss --- %
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.8 liter(s)**
- Total mash volume **2.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (73.9%)	80 %	4
Grain	Pilsner (2 Row) UK	0.3 kg (13%)	78 %	2
Grain	Weyermann - Carapils	0.1 kg (4.3%)	78 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (8.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	38 g	10 min	13.1 %