

Da Citra Bomb Hazy Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **72**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.3 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.9 kg (43.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1.5 kg (22.3%) | 85 % | 4 |
| Grain | Pilzneński | 0.58 kg (8.6%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.4%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (7.4%) | 60 % | 3 |
| Grain | Acidulated BESTMALZ | 0.25 kg (3.7%) | 76 % | 5 |
| Grain | Strzegom Bursztynowy | 0.25 kg (3.7%) | 70 % | 49 |
| Grain | Biscuit Malt | 0.25 kg (3.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Citra | 25 g | 10 min | 12 % |
| Boil | Citra | 100 g | 5 min | 12 % |
| Whirlpool | Citra | 50 g | 15 min | 12 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | gips piwowarski | 10 g | Mash | --- |
| Flavor | skórka cytryny | 25 g | Boil | 10 min |
| Flavor | skórka pomarańczy | 25 g | Boil | 10 min |