

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