

Orange-Citra Single Hop Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **12.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **38.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 7.7 kg (100%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Citra Aromatyczny | 20 g | 60 min | 13.2 % |
| Boil | Citra Aromatyczny | 25 g | 30 min | 13.2 % |
| Boil | Citra Aromatyczny | 25 g | 5 min | 13.2 % |
| Dry Hop | Citra Aromatyczny | 40 g | 5 day(s) | 13.2 % |
| Dry Hop | Citra Aromatyczny | 40 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 400 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|-------|
| Flavor | Skórka pomarańcza słodka | 20 g | Boil | 5 min |

| | | | | |
|--------|-----------------------------|------|------|-------|
| Flavor | Skórka pomarańcza gorzka | 20 g | Boil | 5 min |
|--------|-----------------------------|------|------|-------|