

## #05 Citrussy APA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **40**
- SRM **3.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (49%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (39.2%)	80 %	4
Grain	Pszeniczny	0.6 kg (11.8%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Chinook	40 g	20 min	13 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Centennial	40 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew US-05	Ale	Dry	10 g	Fermentis