

# apa citra amarillo

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	amarillo	50 g	15 min	8.4 %
Whirlpool	Citra	50 g	0 min	13.1 %
Dry Hop	Citra	50 g	3 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lutra kveik	Ale	Liquid	100 ml	omega labs