

# APA citra, sabro

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **57**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (9.1%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 12.7 %     |
| Aroma (end of boil) | Citra   | 30 g   | 10 min   | 13.1 %     |
| Aroma (end of boil) | Sabro   | 30 g   | 10 min   | 14.8 %     |
| Whirlpool           | Citra   | 20 g   | 20 min   | 13.1 %     |
| Whirlpool           | Sabro   | 20 g   | 20 min   | 14.8 %     |
| Dry Hop             | Sabro   | 50 g   | 3 day(s) | 14.8 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |