

## APA (single hop CITRA)

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- Gravity **12.1 BLG**
- ABV ---
- IBU **50**
- SRM **6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (94.3%)	80 %	4
Grain	Karmelowy Czerwony	0.3 kg (5.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Citra	25 g	15 min	13.5 %
Boil	Citra	25 g	0 min	13.5 %
Dry Hop	Citra	40 g	5 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis