

# Citra APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (8.7%)	80 %	4
Grain	Strzegom Karmel 30	0.25 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.7 %
Aroma (end of boil)	Citra	15 g	10 min	12.9 %
Aroma (end of boil)	Citra	15 g	5 min	12.9 %
Whirlpool	Citra	20 g	5 min	12.9 %
Dry Hop	Chinook	15 g	4 day(s)	12.7 %
Dry Hop	Citra	50 g	4 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	80 ml	Fermentum Mobile
Starter 1l z gęstw.				

## Notes

- Fermentacja w 17°C.  
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