

# citra apa

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- Gravity **13.8 BLG**
- ABV ---
- IBU **64**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type    | Name       | Amount         | Yield | EBC |
|---------|------------|----------------|-------|-----|
| Grain   | Pale Ale   | 2.5 kg (73.5%) | 80 %  | 4   |
| Grain   | Pszeniczny | 0.5 kg (14.7%) | 85 %  | 4   |
| Adjunct | płatki     | 0.4 kg (11.8%) | 70 %  | 1   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | marynka | 10 g   | 60 min | 9 %        |
| Boil    | Magnum  | 10 g   | 60 min | 13.5 %     |
| Boil    | citra   | 15 g   | 15 min | 13 %       |
| Boil    | Citra   | 15 g   | 8 min  | 12 %       |

## Yeasts

| Name          | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale  | Dry  | 10 g   | Gozdawa    |