

Citra / Cascade APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński | 1.15 kg (52.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.25 kg (11.4%) | 85 % | 3 |
| Sugar | Glukoza | 0.15 kg (6.8%) | --- % | --- |
| Grain | Pszeniczny | 0.65 kg (29.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Citra | 10 g | 30 min | 12.1 % |
| Boil | Cascade | 10 g | 20 min | 5.5 % |
| Boil | Citra | 10 g | 1 min | 12.1 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12.1 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | Fermetis |