

Easy APA Single Hop Citra

- Gravity **11.2 BLG**
- ABV ---
- IBU **38**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

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

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **-8.5 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------|-------|-----|
| Grain | Strzegom - Słod Pale Ale | 4.5 kg | 85 % | 5.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

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