

# Miss Citri Cytrynowa APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (74.4%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (25.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Sorachi Ace	30 g	10 min	10 %
Aroma (end of boil)	Lemon drop	25 g	10 min	4.6 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Sorachi Ace	20 g	4 day(s)	10 %
Dry Hop	Lemon drop	25 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Suszone skórki cytryny	20 g	Boil	10 min
Spice	Suszone skórki cytryny	20 g	Secondary	4 day(s)
Spice	trawa cytrynowa	20 g	Boil	10 min
Spice	trawa cytrynowa	20 g	Secondary	4 day(s)
Spice	werbena cytrynowa	30 g	Boil	10 min
Spice	werbena cytrynowa	30 g	Secondary	4 day(s)