

Session APA single hop Citra

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Płatki owsiane | 0.4 kg (8.5%) | 85 % | 3 |
| Grain | Żytni | 0.3 kg (6.4%) | 85 % | 8 |
| Grain | Pszeniczny | 0.48 kg (10.3%) | 85 % | 4 |
| Grain | Pilzneński | 1.5 kg (32.1%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (42.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Whirlpool | Citra | 10 g | 30 min | 12 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 5 g | Boil | 15 min |