

citra apa

- 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