

## APA(CITRA)

- Gravity **12.4 BLG**
- ABV ---
- IBU **33**
- SRM **6.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4 kg (80%)   | 79 %  | 6   |
| Grain | Strzegom pszeniczny | 0.5 kg (10%) | 81 %  | 6   |
| Grain | Strzegom Karmel 30  | 0.5 kg (10%) | 75 %  | 30  |

### Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 15 g   | 60 min   | 13.5 %     |
| Boil                | Citra | 15 g   | 15 min   | 13.5 %     |
| Aroma (end of boil) | Citra | 35 g   | 0 min    | 13.5 %     |
| Dry Hop             | Citra | 35 g   | 4 day(s) | 13.5 %     |

### Yeasts

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