Amarillo Citra APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(70.6%)*	80 %	5
Grain	Strzegom Karmel 30	0.5 kg *(11.8%)*	75 %	30
Grain	Pszeniczny	0.5 kg *(11.8%)*	85 %	4
Adjunct	Płatki owsiane	0.25 kg *(5.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	14.2 %
Boil	Citra	10 g	30 min	14.2 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.51 g	Fermentis