

Citrussy APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.25 kg (56.8%)	80 %	5
Grain	Viking Pilsner malt	0.65 kg (29.5%)	82 %	4
Grain	Viking Wheat Malt	0.3 kg (13.6%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Aroma (end of boil)	Cascade	20 g	10 min	6 %
Whirlpool	Chinook	15 g	10 min	13 %
Whirlpool	Citra	20 g	10 min	12 %
Dry Hop	Cascade	20 g	10 day(s)	6 %
Dry Hop	Centennial	20 g	10 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Skórki słodkiej pomarańczy	10 g	Boil	10 min
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