

## #1 Citra APA

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- Gravity **11.3 BLG**
- ABV ---
- IBU **79**
- SRM **11.8**
- 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 **25.3 liter(s)**

### Fermentables

| Type           | Name          | Amount        | Yield | EBC |
|----------------|---------------|---------------|-------|-----|
| Liquid Extract | Bruntal Jasny | 3.4 kg (100%) | 95 %  | 26  |

### Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Citra  | 30 g   | 60 min    | 12 %       |
| Aroma (end of boil) | Citra  | 30 g   | 1 min     | 12 %       |
| Boil                | Citra  | 30 g   | 30 min    | 12 %       |
| Dry Hop             | Simcoe | 30 g   | 10 day(s) | 13 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |