

American Pale Ale - Single Hop Citra

- Gravity **12 BLG**
- ABV ---
- IBU **75**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale | 5 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil | USA Citra | 25 g | 60 min | 13.5 % |
| Boil | USA Citra | 25 g | 30 min | 13.5 % |
| Boil | USA Citra | 50 g | 1 min | 13.5 % |
| Dry Hop | USA Citra | 50 g | 5 day(s) | 13.5 % |
| Dry Hop | USA Citra | 50 g | 3 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------------|
| FM52 - Amerykański Sen | Ale | Liquid | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech irlandzki | 5 g | Boil | 1 min |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Po burzliwej młode piwo dzielimy na dwa fermentory. Chce zobaczyć różnice w długości chmielenia na zimno.

Chmielenie na zimno:

I fermentor: 50 g Citra 2015 na 5 dni

II fermentor: 50 g Citra 2015 na 3 dni

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