

# APA 12 CIT

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.15 kg (58.3%)	85 %	7
Grain	Pilzneński	1.6 kg (29.6%)	81 %	4
Grain	Pszeniczny	0.65 kg (12%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	13 g	70 min	13 %
Boil	Cascade	50 g	10 min	6 %
Whirlpool	Chinook	37 g	10 min	13 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Whirlpool	Citra	50 g	10 min	12 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis