

# APA AZACCA+CITRA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (89.3%)	80 %	4
Grain	Płatki pszeniczne	0.6 kg (10.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	60 min	13.5 %
Boil	Azacca	10 g	30 min	14 %
Boil	Citra	20 g	15 min	12 %
Boil	Azacca	10 g	15 min	14 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Azacca	30 g	0 min	14 %

## Yeasts

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