

# APA Citra

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **50**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

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

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **66 min** at **60C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (92.3%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.25 kg (7.7%) | 78 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 10 g   | 30 min | 13 %       |
| Boil    | Citra | 25 g   | 15 min | 13 %       |
| Boil    | Citra | 25 g   | 1 min  | 13 %       |