

APA single hop Citra powrót po czasie

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 15 g | 10 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 9 g | Fermentis |