

citra apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **77C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Aroma (end of boil) | citra | 50 g | 10 min | 12.9 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |