

# Citra SH APA

---

- Gravity **12.4 BLG**
- ABV ---
- IBU **43**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4 kg (88.9%)   | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 20 g   | 60 min   | 13.5 %     |
| Boil                | Citra | 10 g   | 20 min   | 13.5 %     |
| Aroma (end of boil) | Citra | 20 g   | 0 min    | 13.5 %     |
| Dry Hop             | Citra | 50 g   | 3 day(s) | 13.5 %     |

## Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--------|------|--------|--------|------------|
| Biowar | Ale  | Liquid | 50 ml  | Biowar     |