

# Citra Smash APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4 kg (100%)	77.12 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	4 g	60 min	23.5 %
Boil	Citra	4 g	15 min	23.5 %
Boil	Citra	5 g	5 min	23.5 %
Whirlpool	Citra	11 g	15 min	23.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Bootleg Biology

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	1000 g	Boil	10 min