

Citrusy APA 12' TB

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **55**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (58.1%) | 80 % | 5 |
| Grain | Strzegom Pilzniejszy | 1.3 kg (30.2%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (11.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Whirlpool | Chinook | 40 g | 20 min | 13 % |
| Dry Hop | Cascade | 50 g | 2 day(s) | 6 % |
| Dry Hop | Centennial | 40 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 | Ale | Dry | 10 g | Mangrove Jack's |