

# Easy APA Single Hop Citra

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- Gravity **12 BLG**
- ABV ---
- IBU **37**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **-8.8 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom - Słod Pale Ale	4.2 kg	85 %	5.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

## Notes

- Wyladzać 18L wody o temperaturze 75C. Fermentacja 2 stopniowa: 14 dni burzliwa, 4 dni cicha z chmieleniem na zimno.  
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