

# SH Citra APA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.75 kg (86.4%)	81 %	5
Grain	Caramel/Crystal Malt - 30L	0.25 kg (4.5%)	75 %	50
Grain	Monachijski	0.5 kg (9.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Aroma (end of boil)	Citra	40 g	10 min	12 %
Whirlpool	Citra	40 g	0 min	12 %
Dry Hop	Citra	70 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile