

# SMASH APA CITRA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Whirlpool | Citra | 50 g   | 30 min   | 12.9 %     |
| Dry Hop   | Citra | 50 g   | 2 day(s) | 12.9 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10.5 g | Fermentis  |

## Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | Whirlfloc T | 2.5 g  | Boil    | 15 min |