

# APA Citra

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **50**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **60 C**, Time **66 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **66 min** at **60C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (92.3%)	81 %	4
Grain	Weyermann - Carapils	0.25 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13 %
Boil	Citra	25 g	15 min	13 %
Boil	Citra	25 g	1 min	13 %