

# APA Citra/Amarilo

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- Gravity **14.3 BLG**
- ABV ---
- IBU **52**
- SRM **13.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (92.3%)	80 %	5
Grain	Caramel/Crystal Malt - 120L	0.25 kg (7.7%)	72 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Citra	15 g	0 min	12 %
Boil	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Amarillo	35 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8.13 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	12.5 g	Boil	15 min