

APA CITRA NA ZIMNO

- Gravity **13.3 BLG**
- ABV ---
- IBU **42**
- SRM ---
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	---
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	9.5 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	15 min	4 %
Whirlpool	Lublin (Lubelski)	80 g	3 min	4 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---