

APA citra, sabro

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **76**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **68.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (90.9%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (9.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 12.7 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 13.1 % |
| Aroma (end of boil) | Sabro | 30 g | 15 min | 14.8 % |
| Whirlpool | Citra | 20 g | 30 min | 13.1 % |
| Whirlpool | Sabro | 20 g | 30 min | 14.8 % |
| Dry Hop | Sabro | 50 g | 3 day(s) | 14.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |