

# APA single hop Citra

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Płatki owsiane       | 0.5 kg (8.7%)  | 85 %  | 3   |
| Grain | Pszeniczny           | 0.25 kg (4.3%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 5 kg (87%)     | 80 %  | 5   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 10 g   | 60 min   | 12 %       |
| Whirlpool           | Citra | 40 g   | 30 min   | 12 %       |
| Boil                | Citra | 15 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra | 25 g   | 0 min    | 12 %       |
| Dry Hop             | Citra | 50 g   | 4 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 9 g    | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | whirlfloc | 5 g    | Boil    | 15 min |