

APA Zeus/Citra

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **9.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

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

Steps

- Temp **67 C**, Time **30 min**
- Temp **74 C**, Time **60 min**

Mash step by step

- Heat up liter(s) of strike water to C
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **60 min** at **74C**
- Sparge using liter(s) of C water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	10 kg (95.2%)	80 %	4
Grain	Special B Malt	0.5 kg (4.8%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Aroma (end of boil)	Citra	50 g	10 min	13.5 %
Dry Hop	Citra	50 g	7 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	100 ml	Mangrove Jack's