

# Citra APA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **70**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

## Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 1.7 kg (58.6%) | 81 %  | 4   |
| Grain | Strzegom Pale Ale   | 1 kg (34.5%)   | 79 %  | 6   |
| Grain | Strzegom Pszeniczny | 0.2 kg (6.9%)  | 81 %  | 6   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Warrior | 15 g   | 60 min   | 17 %       |
| Boil                | Citra   | 20 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra   | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Citra   | 20 g   | 7 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | ---        |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Mash    | 60 min |