

# Citra APA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (80.6%)	81 %	5
Grain	Monachijski Optima	1 kg (16.1%)	78.9 %	18
Grain	Karmelowy Jasny 20-30EBC optima	0.2 kg (3.2%)	75.9 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	12.8 %
Boil	Citra	30 g	20 min	12 %
Boil	Citra	30 g	7 min	12 %
Dry Hop	Citra	40 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	po warce 21

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1 g	Boil	15 min
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