

Citra APA Judasz

- Gravity **13.3 BLG**
- ABV ---
- IBU **45**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (93.5%) | 80 % | 6 |
| Grain | Karmelowy Strzegom | 0.1 kg (1.9%) | 80 % | 150 |
| Grain | Pszeniczny | 0.25 kg (4.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 20 g | 30 min | 12 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Citra | 30 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |