

# Citra Smash APA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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 **78 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 **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 6.2 kg (100%) | 79 %  | 6   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| First Wort          | Citra | 15 g   | 70 min   | 12 %       |
| Boil                | Citra | 25 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra | 25 g   | 0 min    | 12 %       |
| Dry Hop             | Citra | 135 g  | 5 day(s) | 12 %       |

## Yeasts

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

## Extras

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