

Citrusy APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.25 kg (56.8%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.65 kg (29.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.3 kg (13.6%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Chinook | 5 g | 60 min | 13 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 6 % |
| Whirlpool | Chinook | 15 g | 10 min | 13 % |
| Whirlpool | Citra | 20 g | 10 min | 12 % |
| Dry Hop | Cascade | 20 g | 10 day(s) | 6 % |
| Dry Hop | Centennial | 20 g | 10 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 8 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|--------|
| Spice | Skórki słodkiej pomarańczy | 10 g | Boil | 10 min |
|-------|----------------------------|------|------|--------|