

# Single Hop Citra APA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **9.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (67.6%)	79 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (20.3%)	79 %	22
Grain	Strzegom Pilzneński	0.7 kg (9.5%)	80 %	4
Grain	Strzegom Karmel 300	0.2 kg (2.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	14.2 %
Boil	Citra	10 g	10 min	14.2 %
Aroma (end of boil)	Citra	20 g	5 min	14.2 %
Whirlpool	Citra	10 g	0 min	14.2 %