

SMASH CITRA APA

- Gravity **12.9 BLG**
- ABV ---
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	40 min	13.5 %
Boil	Citra	10 g	15 min	13.5 %
Boil	citra	10 g	10 min	13.5 %
Dry Hop	Citra	50 g	4 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	Skurka cytryny	25 g	Boil	5 min