Citra / Cascade APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **3.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **12.1 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **6.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.15 kg *(52.3%)*	81 %	4
Grain	Płatki owsiane	0.25 kg *(11.4%)*	85 %	3
Sugar	Glukoza	0.15 kg *(6.8%)*	--- %	---
Grain	Pszeniczny	0.65 kg *(29.5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12.1 %
Boil	Cascade	10 g	20 min	5.5 %
Boil	Citra	10 g	1 min	12.1 %
Dry Hop	Citra	10 g	7 day(s)	12.1 %
Dry Hop	Cascade	20 g	7 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	Fermetis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.