

19 The Dealer Citra APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **40**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	0.2 kg (7.5%)	80 %	16
Grain	Viking Pale Ale malt	2 kg (75.5%)	80 %	5
Grain	Płatki owsiane	0.45 kg (17%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.4 %
Boil	Citra	10 g	15 min	13.3 %
Boil	Citra	10 g	10 min	13.3 %
Whirlpool	Citra	30 g	0 min	13.3 %
20 minut w temp 71-77°C				
Whirlpool	Amarillo	15 g	0 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	120 ml	Fermentis