

# Amarillo Citra APA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%)   | 80 %  | 5   |
| Grain | Strzegom Karmel 30   | 0.5 kg (10%) | 75 %  | 30  |
| Grain | Pszeniczny           | 0.5 kg (10%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 15 g   | 60 min   | 14.2 %     |
| Boil                | Citra    | 10 g   | 30 min   | 14.2 %     |
| Boil                | Citra    | 15 g   | 5 min    | 14.2 %     |
| Aroma (end of boil) | Citra    | 10 g   | 0 min    | 14.2 %     |
| Dry Hop             | Amarillo | 50 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |