

# American Pale Ale - Single Hop Citra

- Gravity **12 BLG**
- ABV ---
- IBU **75**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Citra	25 g	60 min	13.5 %
Boil	USA Citra	25 g	30 min	13.5 %
Boil	USA Citra	50 g	1 min	13.5 %
Dry Hop	USA Citra	50 g	5 day(s)	13.5 %
Dry Hop	USA Citra	50 g	3 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 - Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	1 min

## Notes

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

- Po burzliwej młode piwo dzielimy na dwa fermentory. Chce zobaczyć różnice w długości chmielenia na zimno.  
Chmielenie na zimno:  
I fermentor: 50 g Citra 2015 na 5 dni  
II fermentor: 50 g Citra 2015 na 3 dni  
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