

# APA Citra

---

- Gravity **13.8 BLG**
- ABV ---
- IBU **53**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4
Grain	Weyermann - Carawheat	0.1 kg (1.6%)	77 %	97
Grain	Weyermann - Acidulated Malt	0.1 kg (1.6%)	80 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (8.1%)	80 %	6
Sugar	Candi Sugar, Clear	0 kg	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Boil	Citra	15 g	0 min	12 %
Whirlpool	Citra	15 g	30 min	12 %
Dry Hop	Citra	40 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min