

## APA citra, sabro

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **57**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **75C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.7 %
Aroma (end of boil)	Citra	30 g	10 min	13.1 %
Aroma (end of boil)	Sabro	30 g	10 min	14.8 %
Whirlpool	Citra	20 g	20 min	13.1 %
Whirlpool	Sabro	20 g	20 min	14.8 %
Dry Hop	Sabro	50 g	3 day(s)	14.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis