

## APA(CITRA)

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- Gravity **12 BLG**
- ABV ---
- IBU **34**
- SRM **6.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (88.6%)	79 %	6
Grain	Strzegom pszeniczny	0.2 kg (5.1%)	81 %	6
Grain	Weyermann - Carared	0.25 kg (6.3%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Citra	20 g	0 min	13.5 %
Boil	Citra	10 g	10 min	13.5 %
Dry Hop	Citra	50 g	4 day(s)	13.5 %

### Yeasts

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