

## APA El Dorado/Citra

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **10.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	40 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	El Dorado	30 g	0 min	15 %
Dry Hop	El Dorado	30 g	7 day(s)	15 %
Dry Hop	Citra	40 g	7 day(s)	12 %

### Yeasts

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