

## APA Lubelska Citra

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **8.5**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	3.4 kg (87.2%)	100 %	26
Liquid Extract	Miód Gryczany (Buckwheat Honey)	0.5 kg (12.8%)	70 %	40

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	30 g	20 day(s)	12 %

### Yeasts

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