

## APA single hop Citra

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (8.7%)	85 %	3
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4
Grain	Viking Pale Ale malt	5 kg (87%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Whirlpool	Citra	40 g	30 min	12 %
Boil	Citra	15 g	10 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9 g	Fermentis

### Extras

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