

citra apa

- Gravity **13.8 BLG**
- ABV ---
- IBU **64**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

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

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------|----------------|-------|-----|
| Grain | Pale Ale | 2.5 kg (73.5%) | 80 % | 4 |
| Grain | Pszeniczny | 0.5 kg (14.7%) | 85 % | 4 |
| Adjunct | płatki | 0.4 kg (11.8%) | 70 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | marynka | 10 g | 60 min | 9 % |
| Boil | Magnum | 10 g | 60 min | 13.5 % |
| Boil | citra | 15 g | 15 min | 13 % |
| Boil | Citra | 15 g | 8 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | Gozdawa |