

# Citrus APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **3**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (66.7%)	81 %	4
Grain	Pszeniczny	1.2 kg (26.7%)	85 %	4
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	20 g	1 min	7.1 %
Aroma (end of boil)	Chinook	20 g	1 min	13 %
Aroma (end of boil)	Centennial	20 g	1 min	9.5 %
Whirlpool	Chinook	20 g	---	13 %
Whirlpool	Centennial	20 g	---	9.5 %
Whirlpool	Simcoe	20 g	---	13.2 %
Dry Hop	Cascade PL	50 g	---	5.2 %
Dry Hop	Centennial	50 g	---	9.5 %
Dry Hop	Chinook	50 g	---	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar