

## HBC004 Citrusy Tea Apa

- Gravity **10 BLG**
- ABV **4 %**
- IBU **61**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **67 C**, Time **1 min**
- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **40 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **67C**
- Keep mash **40 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (61%)	79 %	6
Grain	Pilsen Malt	1.3 kg (31.7%)	80.5 %	2
Grain	Wheat Malt	0.3 kg (7.3%)	55 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	30 g	10 min	13.7 %
Boil	Cascade	30 g	10 min	6 %
Whirlpool	Chinook	40 g	20 min	13 %
Dry Hop	Cascade	50 g	4 day(s)	6 %
Dry Hop	Centennial	40 g	4 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	hebata	100 g	Secondary	1 day(s)