

SMASH CITRA APA

- Gravity **12.9 BLG**
- ABV ---
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 25 g | 40 min | 13.5 % |
| Boil | Citra | 10 g | 15 min | 13.5 % |
| Boil | citra | 10 g | 10 min | 13.5 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 10 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | Skurka cytryny | 25 g | Boil | 5 min |