

Zythos & Citra APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **55**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (58.8%)	81 %	4
Grain	Strzegom Pszeniczny	1 kg (19.6%)	81 %	6
Grain	Castle Malting - Pilzneński 6-rzędowy	1 kg (19.6%)	80 %	5
Grain	Barley, Flaked	0.1 kg (2%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	35 g	75 min	9.2 %
Aroma (end of boil)	Zythos	25 g	15 min	9.2 %
Whirlpool	Zythos hopstand - 60*	40 g	20 min	1 %
Whirlpool	Citra hopstand - 60*	30 g	20 min	1 %
Dry Hop	Zythos	100 g	3 day(s)	9.2 %
Dry Hop	Citra	100 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis