

# APA AZACCA+CITRA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **44**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (89.3%)   | 80 %  | 4   |
| Grain | Płatki pszeniczne   | 0.6 kg (10.7%) | 85 %  | 3   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 8 g    | 60 min | 13.5 %     |
| Boil                | Azacca | 10 g   | 30 min | 14 %       |
| Boil                | Citra  | 20 g   | 15 min | 12 %       |
| Boil                | Azacca | 10 g   | 15 min | 14 %       |
| Aroma (end of boil) | Citra  | 20 g   | 0 min  | 12 %       |
| Aroma (end of boil) | Azacca | 30 g   | 0 min  | 14 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |