

# APA CITRA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	4 g	60 min	14 %
Boil	Simcoe	4 g	60 min	12.3 %
Boil	Cascade PL	4 g	60 min	7.3 %
Boil	Citra	5 g	10 min	14 %
Boil	Simcoe	5 g	10 min	12.3 %
Boil	Cascade PL	5 g	10 min	7.3 %
Boil	Citra	8 g	0 min	14 %
Boil	Simcoe	8 g	0 min	12.3 %
Boil	Cascade PL	8 g	0 min	12.3 %
Dry Hop	Citra	16 g	4 day(s)	14 %
Dry Hop	Simcoe	16 g	4 day(s)	12.3 %
Dry Hop	Cascade PL	16 g	4 day(s)	12.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
US-05	Ale	Slant	200 ml	moje