

APA Citra

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

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

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (80%) | 81 % | 4 |
| Grain | Monachijski | 1.25 kg (20%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Whirlpool | Citra | 10 g | 10 min | 12 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |

Yeasts

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