

# APA SH Citra

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (88.2%)	79 %	6
Grain	Płatki owsiane	0.4 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	5 min	12 %
Boil	Citra	10 g	0 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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc	0.5 g	Boil	8 min
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