

## APA SH Citra

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **35**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Viking Wheat Malt	1 kg (20%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.2 %
Boil	Citra	20 g	12 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	13.2 %
Dry Hop	Citra	40 g	3 day(s)	13.2 %

### Yeasts

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