

Citra APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **48**
- SRM **4.9**
- 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 **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (87%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 0.5 kg (8.7%) | 80 % | 4 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 12.7 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12.9 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12.9 % |
| Whirlpool | Citra | 20 g | 5 min | 12.9 % |
| Dry Hop | Chinook | 15 g | 4 day(s) | 12.7 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 80 ml | Fermentum Mobile |
| Starter 1l z gęstw. | | | | |

Notes

- Fermentacja w 17°C.
Jan 31, 2021, 5:50 PM