

# Citra APA

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.9 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount       | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilznieński       | 3.6 kg (96%) | 81 %  | 4   |
| Grain | Płatki pszeniczne | 0.15 kg (4%) | 85 %  | 3   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 50 g   | 5 min    | 12 %       |
| Dry Hop | Citra | 200 g  | 3 day(s) | 12 %       |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory  |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale  | Slant | 136 ml | Wyeast Labs |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g    | Boil    | 10 min |