

Citra APA

- Gravity **12.4 BLG**
- ABV ---
- IBU **70**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.1 liter(s)**

Steps

- Temp **76 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.7 kg (58.6%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (34.5%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 0.2 kg (6.9%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 17 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 20 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |