

# Citra APA

- Gravity **14 BLG**
- ABV ---
- IBU **39**
- SRM **7.3**
- 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 **22.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **66 C**, Time **0 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **0 min** at **66C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (65.8%) | 85 %  | 4   |
| Grain | Viking Munich Malt  | 1 kg (26.3%)   | 85 %  | 22  |
| Grain | Strzegom Karmel 150 | 0.15 kg (3.9%) | 75 %  | 150 |
| Grain | Viking Wheat Malt   | 0.15 kg (3.9%) | 85 %  | 5   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 20 g   | 60 min   | 12 %       |
| Aroma (end of boil) | Citra | 15 g   | 10 min   | 12 %       |
| Aroma (end of boil) | Citra | 15 g   | 0 min    | 12 %       |
| Dry Hop             | Citra | 50 g   | 6 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | ---        |