

Citra APA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **48**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (80.6%) | 81 % | 5 |
| Grain | Monachijski Optima | 1 kg (16.1%) | 78.9 % | 18 |
| Grain | Karmelowy Jasny 20-30EBC optima | 0.2 kg (3.2%) | 75.9 % | 25 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | lunga | 17 g | 60 min | 12.8 % |
| Boil | Citra | 30 g | 20 min | 12 % |
| Boil | Citra | 30 g | 7 min | 12 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|-------------|
| us 05 | Ale | Slant | 100 ml | po warce 21 |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------|-----|------|--------|
| Fining | Whirlfloc T | 1 g | Boil | 15 min |
|--------|-------------|-----|------|--------|