

# Citra APA

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	6 kg (95.2%)	80 %	4
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	16 g	30 min	13.5 %
Whirlpool	Citra USA	40 g	10 min	12.5 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %
Dry Hop	Citra USA	40 g	5 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile