

# Citra/Enigma apka

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (80%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	15 min	12 %
Aroma (end of boil)	Enigma (AUS)	25 g	15 min	17.2 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Enigma (AUS)	50 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- 15 minut after flameout i chłodzimy.  
4L/kg  
May 28, 2024, 8:32 PM