

# Citra Single Hop APA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **48**
- SRM **7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale 7,5 EBC Strzegom	4 kg (100%)	70 %	7.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	13.5 %
Aroma (end of boil)	Citra	10 g	10 min	13.5 %
Aroma (end of boil)	Citra	20 g	5 min	13.5 %
Dry Hop	Citra	50 g	14 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22.5 g	Safale