

# Citrusy APA - TB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (58.1%)	80 %	5
Grain	Strzegom Pilzneński	1.3 kg (30.2%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.6%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Cascade	40 g	10 min	6 %
Whirlpool	Chinook	30 g	10 min	13 %
Whirlpool	Citra	40 g	10 min	12 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Citra	40 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Kwas fosforowy - zacieranie	1 g	Mash	---
Other	Kwas fosforowy - wysładzanie	1 g	Mash	---

## Notes

- Gotowiec z [Twojbrowar.pl](http://Twojbrowar.pl)  
Przed gotowaniem: 10,4/26L  
Po gotowaniu: 12,4/21L  
Warzono: 19.09.2023

Przelane na cichą 1.10.2023  
Chmiel na zimną dodano 3.10.2023  
Rozlano 6.10.2023  
Smak łodygi mocno wyczuwalny - 09.10.23  
*Oct 1, 2023, 12:11 PM*