

# SMASH APA CITRA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (95.1%)	80 %	5
Grain	Płatki owsiane	0.13 kg (4.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	60 min	13 %
Boil	Citra	6 g	20 min	13 %
Boil	Citra	6 g	10 min	13 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis