

# Citrusy APA 12'

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **51**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **18 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## 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 | Pszeniczny           | 0.5 kg (11.6%) | 85 %  | 4   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 10 g   | 60 min   | 13 %       |
| Boil      | Citra      | 30 g   | 10 min   | 12 %       |
| Boil      | Cascade    | 30 g   | 10 min   | 6 %        |
| Whirlpool | Chinook    | 40 g   | 20 min   | 13 %       |
| Dry Hop   | Cascade    | 50 g   | 2 day(s) | 6 %        |
| Dry Hop   | Centennial | 40 g   | 2 day(s) | 10.5 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 800 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |              |     |      |     |
|-------------|--------------|-----|------|-----|
| Water Agent | kwas mlekowy | 3 g | Mash | --- |
|-------------|--------------|-----|------|-----|