

# APA cascade/citra 13 BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (46.7%)	80 %	5
Grain	Monachijski	1.25 kg (23.4%)	80 %	16
Grain	Wiedeński	1.25 kg (23.4%)	79 %	10
Grain	Karmel 150	0.35 kg (6.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	12 g	30 min	6 %
Boil	Cascade	12 g	15 min	6 %
Boil	Cascade	30 g	10 min	6 %
Boil	Cascade	12 g	5 min	6 %
Aroma (end of boil)	Cascade	12 g	1 min	6 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Dry Hop	Citra	50 g	---	12 %

## Yeasts

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

## Notes

- <https://www.piwo.org/forums/topic/17406-browar-bez-kicka/?do=findComment&comment=542489>  
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