

# APA Citra

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- Gravity **13.8 BLG**
- ABV ---
- IBU **53**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (80.6%)  | 85 %   | 7   |
| Grain | Weyermann - Carapils        | 0.5 kg (8.1%) | 78 %   | 4   |
| Grain | Weyermann - Carawheat       | 0.1 kg (1.6%) | 77 %   | 97  |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.6%) | 80 %   | 6   |
| Grain | Weyermann pszeniczny jasny  | 0.5 kg (8.1%) | 80 %   | 6   |
| Sugar | Candi Sugar, Clear          | 0 kg          | 78.3 % | 2   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Citra                  | 15 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Citra                  | 15 g   | 5 min    | 12 %       |
| Boil                | Citra                  | 15 g   | 0 min    | 12 %       |
| Whirlpool           | Citra                  | 15 g   | 30 min   | 12 %       |
| Dry Hop             | Citra                  | 40 g   | 6 day(s) | 12 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |