

## APA (CITRA)

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	3.5 kg (70.7%)	80 %	5
Grain	Viking Wheat	0.2 kg (4%)	83 %	5
Grain	Weyermann - Carared	0.25 kg (5.1%)	75 %	45
Grain	Oats, Flaked	1 kg (20.2%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Citra	20 g	10 min	13.5 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Aroma (end of boil)	Armello	25 g	0 min	7.5 %
Dry Hop	Citra	50 g	3 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale