

Citrus APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **3**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (66.7%) | 81 % | 4 |
| Grain | Pszeniczny | 1.2 kg (26.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-------|------------|
| Aroma (end of boil) | Cascade | 20 g | 1 min | 7.1 % |
| Aroma (end of boil) | Chinook | 20 g | 1 min | 13 % |
| Aroma (end of boil) | Centennial | 20 g | 1 min | 9.5 % |
| Whirlpool | Chinook | 20 g | --- | 13 % |
| Whirlpool | Centennial | 20 g | --- | 9.5 % |
| Whirlpool | Simcoe | 20 g | --- | 13.2 % |
| Dry Hop | Cascade PL | 50 g | --- | 5.2 % |
| Dry Hop | Centennial | 50 g | --- | 9.5 % |
| Dry Hop | Chinook | 50 g | --- | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |