

# Citrusy APA Twój Browar

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **42**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (58.1%)	80 %	5
Grain	Viking Pilsner malt	1.3 kg (30.2%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (11.6%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13 %
Boil	Cascade	40 g	10 min	6 %
Whirlpool	Citra	40 g	10 min	12 %
Whirlpool	Chinook	30 g	10 min	13 %
Dry Hop	Cascade	40 g	7 day(s)	6 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Idaho 7	50 g	7 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Dry	11 g	SafAle