

# Hazy Citra APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	1 kg (20%)	75 %	3
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	50 min	12.1 %
Boil	Simcoe	20 g	5 min	12.1 %
Boil	Sabro	20 g	5 min	15 %
Whirlpool	Citra	30 g	0 min	13.5 %
Whirlpool	Sabro	20 g	0 min	15 %
Dry Hop	Sabro-burzliwa	20 g	2 day(s)	15 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Sabro	25 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	2000 ml	Yeast Bay

## Notes

- Whirpool 70 stopni 30 minut  
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