Citra Single Hop APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **9.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg *(63%)*	80 %	35
Grain	Viking Pilsner malt	0.6 kg *(22.2%)*	82 %	4
Grain	Viking Wheat Malt	0.2 kg *(7.4%)*	83 %	5
Grain	Płatki owsiane	0.2 kg *(7.4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Whirlpool	Citra	10 g	10 min	12 %
Dry Hop	Citra	100 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	Whirlfoc	1 g	Boil	10 min
Water Agent	Gips piwowarski	3 g	Boil	60 min
Fining	Żelatyna	1 g	Bottling	---

Notes

- Przednia 15 brix, wysladzanie 7brix

  6l wysladzanie, 7 brix po wysladzaniu 7.5 l wydajność 52%
  Jun 29, 2021, 9:32 AM