

## APA 12 CIT

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **21.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.15 kg (58.3%) | 85 %  | 7   |
| Grain | Pilzneński                | 1.6 kg (29.6%)  | 81 %  | 4   |
| Grain | Pszeniczny                | 0.65 kg (12%)   | 85 %  | 4   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 13 g   | 70 min   | 13 %       |
| Boil      | Cascade    | 50 g   | 10 min   | 6 %        |
| Whirlpool | Chinook    | 37 g   | 10 min   | 13 %       |
| Dry Hop   | Cascade    | 50 g   | 3 day(s) | 6 %        |
| Whirlpool | Citra      | 50 g   | 10 min   | 12 %       |
| Dry Hop   | Centennial | 50 g   | 3 day(s) | 10.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |