APA Citra

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg *(74.1%)*	81 %	4
Grain	Monachijski	1.25 kg *(18.5%)*	80 %	16
Grain	CaraBody	0.5 kg *(7.4%)*	75 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	5 min	12 %
Whirlpool	Citra	10 g	10 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %

Yeasts

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