

Citra Sabro APA - 5.1%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 30 (Tinseth)
BU/GU : 0.62
Colour : 11 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.045
Total Gravity : 1.047
Final Gravity : 1.008

Fermentables (1.11 kg)

975 g - Pale Ale Malt 10 EBC (88.2%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
90 g - Wheat Malt 5.5 EBC (8.1%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
40 g - Chateau Pilsen 2-Row 3.5 EBC (3.6%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (37.4 g)

15 min - 3 g - Citra - 13.8% (11 IBU)
^ Worcester Hop Shop (UK)
15 min - 3 g - Sabro (HBC 438) (T90) - 14.8%...
^ Lot # 694-201130-111430-176081-HOP-05-024-R...
^ The Malt Miller (UK) HOP-05-024

Hop Stand

15 min hopstand @ 80 °C
15 min - 5 g - Citra - 13.8% (4 IBU)
^ Worcester Hop Shop (UK)
15 min - 4 g - Sabro (HBC 438) (T90) - 14.8%...
^ Lot # 694-201130-111430-176081-HOP-05-024-R...
^ The Malt Miller (UK) HOP-05-024

Dry Hops

4 days - 11.2 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
4 days - 11.2 g - Sabro (HBC 438) (T90) - 14.8%
^ Lot # 694-201130-111430-176081-HOP-05-024-R...
^ The Malt Miller (UK) HOP-05-024

Miscellaneous

Mash - 0.79 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.49 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.12 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.32 L
Sparge Water : 5.62 L
Boil Time : 60 min
Total Water : 8.94 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

Fermentis US-05 (Medium)
20 °C - 10 days - Primary
24 °C - 4 days - Diacetyl Rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 93 Mg 15 Na 49 Cl 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: