

#15 citro APA/lemon APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **44.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (67.8%) | 73 % | 5 |
| Grain | Strzegom Monachijski typ I | 2.85 kg (32.2%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|------------|--------|----------|------------|
| Boil | Magnum | 60 g | 50 min | 13.5 % |
| Aroma (end of boil) | Sybilla | 25 g | 20 min | 3.5 % |
| Aroma (end of boil) | Cascade | 30 g | 10 min | 6 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| fermentor 1 - pierwszy dzień - do biotransformacji | | | | |
| Dry Hop | Lemon drop | 30 g | 3 day(s) | 4.6 % |
| fermentor 2 - 4 dzień fermentacji | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 10 g | Boil | 10 min |