

# Cytrynowa APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (71.4%)	85 %	7
Grain	Strzegom Pszeniczny	1 kg (20.4%)	81 %	6
Grain	Karmelowy Jasny Strzegom	0.4 kg (8.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	5 min	10 %
Aroma (end of boil)	Fuggles	30 g	55 min	4.5 %
Dry Hop	Cascade	30 g	6 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka z cytryny (2 sztuki)	30 g	Boil	60 min