

Light Lime APA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **4.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Malteurop MepAle | 6 kg (75%) | 85 % | 6 |
| Grain | Viking - Pszeniczny | 1.5 kg (18.8%) | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 50 g | 50 min | 13 % |
| Aroma (end of boil) | Centennial | 50 g | 3 min | 9.5 % |
| Dry Hop | Bravo | 50 g | 2 day(s) | 15.5 % |
| Dry Hop | Cascade | 50 g | 2 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------|--------|-----------|----------|
| Flavor | pulpa limonka | 3000 g | Secondary | 8 day(s) |
|--------|---------------|--------|-----------|----------|