

# Lime APA Marynka & Sybilla

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.5%)	83 %	5
Grain	Strzegom Karmel 30	1 kg (12.5%)	75 %	30
Adjunct	Lime Puree	1 kg (12.5%)	50 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	10 %
Boil	Sybilla	25 g	30 min	3.5 %
Aroma (end of boil)	Sybilla	25 g	10 min	3.5 %
Aroma (end of boil)	Marynka	25 g	10 min	10 %
Dry Hop	Marynka	50 g	4 day(s)	10 %

## Yeasts

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

## Extras

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

Fining	Irish Moss	6 g	Boil	10 min
Water Agent	Gips Piwowarski	4 g	Boil	60 min