

Orzeźwiająca APA cytrynowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (70.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (17.7%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 0.65 kg (11.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil | Styrian Dragon | 20 g | 20 min | 7.2 % |
| Whirlpool | Ahtanum | 30 g | 20 min | 5 % |
| Dry Hop | Styrian Dragon | 50 g | 3 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Skórka cytryny | 20 g | Secondary | 2 day(s) |