#23 lemongrass APA z liśćmi limonki

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **55**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **44 liter(s)**
- Total mash volume **55 liter(s)**

Steps

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

Mash step by step

- Heat up **44 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **53.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg *(100%)*	73 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	50 min	12 %
Aroma (end of boil)	Magnum	40 g	20 min	12 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Dry Hop	Cascade	30 g	7 day(s)	12 %
fermentor 1 - pierwszy dzień - do biotransformacji				
Dry Hop	Mosaic	50 g	3 day(s)	13.2 %
fermentor 2 - 4 dzień fermentacji				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	480 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	12 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.