

Orzeźwiające 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)