

APA V2 - Cytrynowa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **5**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (75%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (25%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Whirlpool | Simcoe | 25 g | 30 min | 13.2 % |
| Dry Hop | Simcoe | 25 g | 2 day(s) | 13.2 % |
| Whirlpool | Citra | 25 g | 30 min | 12 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Skórka cytryny | 10 g | Secondary | 7 day(s) |
| Flavor | Skórka pomarańczy | 30 g | Secondary | 7 day(s) |