

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)