

Kept You Waiting, Huh? - Lime APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **51**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **15 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13.5 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **11 min**

Mash step by step

- Heat up **8.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **11 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.75 kg (74.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (21.3%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (4.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|-----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 12.5 g | 60 min | 15.5 % |
| Boil | Cascade | 7.5 g | 18 min | 6 % |
| Aroma (end of boil) | Cascade | 7.5 g | 10 min | 6 % |
| Dry Hop | Cascade | 10 g | 10 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Danstar BRY-97 | Ale | Dry | 11 g | danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Zest z limonki | 12 g | Secondary | 9 day(s) |

| | | | | |
|--------|---------------|-------|-----------|----------|
| Flavor | Sok z limonki | 200 g | Secondary | 9 day(s) |
|--------|---------------|-------|-----------|----------|