

Lime APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (80%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.6 kg (13.3%) | 83 % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Aroma (end of boil) | Centennial | 40 g | 10 min | 10.5 % |
| Aroma (end of boil) | Bravo | 44 g | 1 min | 15.5 % |
| Dry Hop | Cascade | 40 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Puree z limonki | 1000 g | Secondary | 3 day(s) |