

Lime APA Marynka & Sybilla

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (12.5%) | 83 % | 5 |
| Grain | Strzegom Karmel 30 | 1 kg (12.5%) | 75 % | 30 |
| Adjunct | Lime Puree | 1 kg (12.5%) | 50 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 50 min | 10 % |
| Boil | Sybilla | 25 g | 30 min | 3.5 % |
| Aroma (end of boil) | Sybilla | 25 g | 10 min | 3.5 % |
| Aroma (end of boil) | Marynka | 25 g | 10 min | 10 % |
| Dry Hop | Marynka | 50 g | 4 day(s) | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|-----------------|-----|------|--------|
| Fining | Irish Moss | 6 g | Boil | 10 min |
| Water Agent | Gips Piwowarski | 4 g | Boil | 60 min |