

# Lime APA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (27.3%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (9.1%)	82 %	5
Grain	Castlemalting - Cara Clair	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	zest limonka	25 g	Secondary	4 day(s)

## Notes

- zacieranie w 68'C  
start fermentacji 16'C koniec 22'C  
*Jul 10, 2017, 10:31 PM*