

## 5#CitrusAPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **27**
- SRM **10.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Polding Pale Ale	3.4 kg (79.1%)	57 %	40
Sugar	cukier	0.5 kg (11.6%)	100 %	---
Grain	SŁÓD KARMELOWY Viking Malt	0.25 kg (5.8%)	70 %	---
Grain	SŁÓD COOKIE Viking Malt	0.15 kg (3.5%)	70 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.7 %
Boil	Mandarina Bavaria	10 g	15 min	9.1 %
Aroma (end of boil)	Mandarina Bavaria	20 g	1 min	9.1 %
Dry Hop	Amarillo	50 g	4 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	330 ml	---