

APA z trawą cytrynową

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (47.6%) | 82 % | 6.5 |
| Grain | Strzegom Pszeniczny | 1 kg (23.8%) | 82 % | 4 |
| Grain | Oats, Flaked | 1 kg (23.8%) | 80 % | 2 |
| Grain | Weyermann - Carapils | 0.2 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |
| Boil | Equinox | 15 g | 15 min | 13.1 % |
| Boil | Summer | 15 g | 5 min | 6.4 % |
| Whirlpool | Summer | 15 g | 1 min | 6.4 % |
| Dry Hop | Summit | 50 g | 7 day(s) | 17 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|--------|
| Herb | Trawa cytrynowa | 20 g | Boil | 10 min |