

# APA z Trawą Cytrynową

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **89**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (33.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Cascade	20 g	60 min	6 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Cascade	30 g	5 min	6 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Secondary	7 day(s)
Flavor	Skórka z Limonki macerowana	20 g	Secondary	7 day(s)
Flavor	Limonka	100 g	Boil	10 min