

# Juicy Lime APA 12 BLG

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **71**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (77.5%)	80 %	5
Grain	Pszeniczny	0.6 kg (15%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (7.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Centennial	40 g	20 min	10.5 %
Whirlpool	Bravo	44 g	20 min	15.5 %
Dry Hop	Cascade	40 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	puree limonkowe	1000 g	Secondary	5 day(s)