

# Kept You Waiting, Huh? - Lime APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **51**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **15 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13.5 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.2 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **77 C**, Time **11 min**

## Mash step by step

- Heat up **8.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **11 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (74.5%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (21.3%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.1 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12.5 g	60 min	15.5 %
Boil	Cascade	7.5 g	18 min	6 %
Aroma (end of boil)	Cascade	7.5 g	10 min	6 %
Dry Hop	Cascade	10 g	10 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z limonki	12 g	Secondary	9 day(s)

Flavor	Sok z limonki	200 g	Secondary	9 day(s)
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