

Lemon APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **6.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Golden Ale | 5 kg (83.3%) | 80 % | 12 |
| Grain | Strzegom Pale Ale | 1 kg (16.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 10 g | 60 min | 12.6 % |
| Boil | Citra | 10 g | 60 min | 12.9 % |
| Boil | Pacific Gem | 20 g | 10 min | 12.6 % |
| Boil | Citra | 10 g | 10 min | 12.9 % |
| Whirlpool | Citra | 30 g | 0 min | 12.9 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12.9 % |
| Dry Hop | Lemon drop | 50 g | 4 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|-------------|
| OYL-200 Tropical IPA | Ale | Liquid | 100 ml | Omega Yeast |