

Light Lime APA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **42**
- SRM **4.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **3 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop MepAle	6 kg (75%)	85 %	6
Grain	Viking - Pszeniczny	1.5 kg (18.8%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	50 min	13 %
Aroma (end of boil)	Centennial	50 g	3 min	9.5 %
Dry Hop	Bravo	50 g	2 day(s)	15.5 %
Dry Hop	Cascade	50 g	2 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	pulpa limonka	3000 g	Secondary	8 day(s)
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