

## 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<br>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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |               |        |           |          |
|--------|---------------|--------|-----------|----------|
| Flavor | pulpa limonka | 3000 g | Secondary | 8 day(s) |
|--------|---------------|--------|-----------|----------|