

# Lime APA Marynka & Sybilla

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount       | Yield | EBC |
|---------|----------------------|--------------|-------|-----|
| Grain   | Viking Pale Ale malt | 5 kg (62.5%) | 80 %  | 5   |
| Grain   | Viking Wheat Malt    | 1 kg (12.5%) | 83 %  | 5   |
| Grain   | Strzegom Karmel 30   | 1 kg (12.5%) | 75 %  | 30  |
| Adjunct | Lime Puree           | 1 kg (12.5%) | 50 %  | --- |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 25 g   | 50 min   | 10 %       |
| Boil                | Sybilla | 25 g   | 30 min   | 3.5 %      |
| Aroma (end of boil) | Sybilla | 25 g   | 10 min   | 3.5 %      |
| Aroma (end of boil) | Marynka | 25 g   | 10 min   | 10 %       |
| Dry Hop             | Marynka | 50 g   | 4 day(s) | 10 %       |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |     |      |        |
|-------------|-----------------|-----|------|--------|
| Fining      | Irish Moss      | 6 g | Boil | 10 min |
| Water Agent | Gips Piwowarski | 4 g | Boil | 60 min |