

# LIMONKAPA

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- Gravity **13.1 BLG**
- ABV ---
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.6 kg (88.9%)	79 %	6
Grain	Strzegom Pszeniczny	0.7 kg (11.1%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.5 %
Boil	Falconer's Flight	20 g	60 min	12 %
Aroma (end of boil)	Centennial	10 g	8 min	10.5 %
Aroma (end of boil)	Falconer's Flight	10 g	8 min	12 %
Dry Hop	Centennial	30 g	7 day(s)	10.5 %
Dry Hop	Falconer's Flight	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Zest limonki	40 g	Boil	10 min