

Zesty APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Citra | 25 g | 30 min | 12 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 10.5 % |
| Dry Hop | Centennial | 25 g | 5 day(s) | 10.5 % |
| Dry Hop | Mosaic | 25 g | 5 day(s) | 10 % |
| Dry Hop | Simcoe | 25 g | 5 day(s) | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | skórki cytrusów | 20 g | Secondary | 5 day(s) |