

#15 citro APA/lemon APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **57**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **45 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **44.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **45 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (67.8%)	73 %	5
Grain	Strzegom Monachijski typ I	2.85 kg (32.2%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	50 min	13.5 %
Aroma (end of boil)	Sybilla	25 g	20 min	3.5 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Dry Hop	Citra	30 g	7 day(s)	12 %
fermentor 1 - pierwszy dzień - do biotransformacji				
Dry Hop	Lemon drop	30 g	3 day(s)	4.6 %
fermentor 2 - 4 dzień fermentacji				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min