

# APA szlachetnie cytrynowa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.8 kg (80%)	85 %	7
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Carahell	0.4 kg (6.7%)	77 %	26
Grain	Weyermann - Caraamber	0.3 kg (5%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	14.3 %
Boil	Chinook	15 g	20 min	11.1 %
Boil	Citra	10 g	20 min	13.3 %
Dry Hop	Citra	15 g	7 day(s)	13.3 %
Dry Hop	Lublin (Lubelski)	25 g	7 day(s)	3.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min