

# LIME SOUR APA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **31**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (68.2%)	81 %	5
Grain	Pszeniczny	1.2 kg (27.3%)	85 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (4.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	15 min	12 %
Boil	Cascade	50 g	2 min	6 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
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Flavor	sok limonka	5000 g	Primary	7 day(s)
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