

# Lime

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- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **10.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (59.4%)	85 %	7
Grain	Platki owsiane	1 kg (19.8%)	85 %	3
Grain	Abbey Castle	0.3 kg (5.9%)	80 %	45
Sugar	Brown Sugar, Dark	0.5 kg (9.9%)	100 %	80
Grain	Chit Malt	0.25 kg (5%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11.6 %
Boil	Simcoe	25 g	10 min	11.4 %
Dry Hop	Chinook	20 g	4 day(s)	13 %
Dry Hop	Wakatu	25 g	4 day(s)	8.5 %