

# APA z trawą cytrynową

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (47.6%)	82 %	6.5
Grain	Strzegom Pszeniczny	1 kg (23.8%)	82 %	4
Grain	Oats, Flaked	1 kg (23.8%)	80 %	2
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Equinox	15 g	15 min	13.1 %
Boil	Summer	15 g	5 min	6.4 %
Whirlpool	Summer	15 g	1 min	6.4 %
Dry Hop	Summit	50 g	7 day(s)	17 %
Dry Hop	Citra	30 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Boil	10 min