

# cytrynowa apa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16.1%)	81 %	6
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3
Grain	dekstrynowy	0.5 kg (8.1%)	79 %	13
Grain	cookie	0.2 kg (3.2%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ariana	10 g	50 min	10.6 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	trawa cytrynowa	25 g	10 min	1 %
Boil	Galaxy	15 g	5 min	16.3 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Dry Hop	galaxy	35 g	4 day(s)	16.3 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	ariana	30 g	4 day(s)	10.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis