

# Juicy Lime Apa 12 TB

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (62%)	80 %	5
Grain	Pszeniczny	0.6 kg (12%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (6%)	75 %	30
Adjunct	puree lime	1 kg (20%)	50 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Centennial	40 g	1 min	10.5 %
Whirlpool	Bravo	44 g	0 min	15.5 %
80st 20min				
Whirlpool	Mosaic	50 g	0 min	10 %
Dry Hop	Cascade	90 g	3 day(s)	6 %

## Yeasts

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