

Fruit APA - cytryna

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **41**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **20 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **0 min** at **79C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Pszeniczny	0.5 kg (9.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Citra	20 g	15 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	30 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki z cytryny - świeże	400 g	Boil	10 min
Spice	Miąższ z cytryny	1500 g	Boil	60 min