

# Juicy Lime APA 12 BLG

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **71**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (77.5%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.6 kg (15%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.3 kg (7.5%)  | 75 %  | 30  |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 10 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Centennial | 40 g   | 20 min   | 10.5 %     |
| Whirlpool           | Bravo      | 44 g   | 20 min   | 15.5 %     |
| Dry Hop             | Cascade    | 40 g   | 5 day(s) | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type  | Name            | Amount | Use for   | Time     |
|-------|-----------------|--------|-----------|----------|
| Other | puree limonkowe | 1000 g | Secondary | 5 day(s) |