

# Lemon APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **6.3**
- 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 **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Golden Ale	5 kg (83.3%)	80 %	12
Grain	Strzegom Pale Ale	1 kg (16.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	60 min	12.6 %
Boil	Citra	10 g	60 min	12.9 %
Boil	Pacific Gem	20 g	10 min	12.6 %
Boil	Citra	10 g	10 min	12.9 %
Whirlpool	Citra	30 g	0 min	12.9 %
Dry Hop	Citra	50 g	4 day(s)	12.9 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-200 Tropical IPA	Ale	Liquid	100 ml	Omega Yeast