

# Lime APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **36**
- SRM **7.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (80%)	80 %	5
Grain	Viking Wheat Malt	0.6 kg (13.3%)	83 %	5
Grain	Strzegom Karmel 150	0.3 kg (6.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Centennial	40 g	10 min	10.5 %
Aroma (end of boil)	Bravo	44 g	1 min	15.5 %
Dry Hop	Cascade	40 g	3 day(s)	6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Puree z limonki	1000 g	Secondary	3 day(s)