

# Orzeźwiająca APA cytrynowe

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount          | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 4 kg (70.8%)    | 80 %  | 5   |
| Grain   | Pszeniczny           | 1 kg (17.7%)    | 85 %  | 4   |
| Adjunct | Płatki owsiane       | 0.65 kg (11.5%) | 60 %  | 3   |

## Hops

| Use for   | Name           | Amount | Time     | Alpha acid |
|-----------|----------------|--------|----------|------------|
| Boil      | Styrian Dragon | 20 g   | 20 min   | 7.2 %      |
| Whirlpool | Ahtanum        | 30 g   | 20 min   | 5 %        |
| Dry Hop   | Styrian Dragon | 50 g   | 3 day(s) | 7.2 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Skórka cytryny | 20 g   | Secondary | 2 day(s) |