

# APA Light

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **5.4**
- Style **American IPA**

## 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 **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Strzegom Wiedeński	1 kg (16.7%)	79 %	10
Grain	płatki jęczmienne	0.5 kg (8.3%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	40 min	11 %
Boil	Citra	25 g	10 min	12.9 %
Boil	Citra	25 g	0 min	12.9 %
Dry Hop	Citra	50 g	4 day(s)	12.9 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	30 ml	---