

## Light APA

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **29**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (53.3%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.6 kg (20%)	75 %	30
Grain	Viking Pale Ale malt	0.4 kg (13.3%)	80 %	5
Grain	Żytni	0.4 kg (13.3%)	85 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Chinook	5 g	15 min	8.6 %
Boil	Cascade PL	5 g	15 min	5.5 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Dry Hop	Citra	20 g	4 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis