

## Light APA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **41**
- SRM **2.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt                   | 2 kg (57.1%)   | 80 %  | 4   |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 1 kg (28.6%)   | 82 %  | 3   |
| Grain | Platki owsiane                        | 0.5 kg (14.3%) | 85 %  | 3   |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Warrior            | 5 g    | 60 min | 15.5 %     |
| Boil                | Summit             | 15 g   | 60 min | 17 %       |
| Dry Hop             | Summit             | 35 g   | ---    | 17 %       |
| Aroma (end of boil) | Experimental GS-10 | 50 g   | 0 min  | 7 %        |