

Light APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (57.7%) | 80.5 % | 6 |
| Grain | Weyermann - Carapils | 0.2 kg (3.8%) | 78 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (9.6%) | 61 % | 5 |
| Adjunct | Płatki owsiane | 0.5 kg (9.6%) | 60 % | 3 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 50 g | 20 min | 11 % |
| Aroma (end of boil) | Nectaron | 50 g | 1 min | 10.5 % |
| Dry Hop | Vic Secret | 50 g | 3 day(s) | 16.3 % |
| Dry Hop | Eclipse | 50 g | 3 day(s) | 18.4 % |
| Dry Hop | Lotus | 50 g | 3 day(s) | 16.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 11 g | Mangrove Jack's |