

# Lite Apa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (76.5%)	81 %	4
Grain	Słód owsiany	0.5 kg (9.6%)	61 %	5
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Weyermann - Light Munich Malt	0.23 kg (4.4%)	82 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	13.5 %
Boil	Mackinack	25 g	15 min	11 %
Boil	Galaxy	25 g	15 min	15 %
Dry Hop	Galaxy	75 g	3 day(s)	15 %
Dry Hop	Mackinack	75 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's