

Lite APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6.15 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (70.3%)	80 %	5
Grain	Simpsons - Golden Naked Oats	0.6 kg (13.2%)	73 %	20
Grain	Pszeniczny	0.5 kg (11%)	85 %	4
Grain	Cara Blonde - Castle Malting	0.25 kg (5.5%)	78 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	25 min	12.7 %
Whirlpool	Southern Passion	25 g	20 min	12.9 %
@79 st. C				
Whirlpool	African Queen	25 g	20 min	11.8 %
@79 st. C				
Dry Hop	Southern Passion	75 g	3 day(s)	12.9 %
Dry Hop	African Queen	75 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	666 min