

## Lite APA ver. 3

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **31.8 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.3 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Castle Malting	3.2 kg (70.3%)	81.5 %	4
Grain	Weyermann - Carapils	0.25 kg (5.5%)	78 %	4
Grain	Słód owsiany Vikng	0.5 kg (11%)	61 %	5
Grain	Oats, Flaked	0.5 kg (11%)	80 %	2
Grain	Żytni	0.1 kg (2.2%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	25 min	12.7 %
Whirlpool	HBC 586	25 g	0 min	7.2 %
Boil	Galaxy	25 g	0 min	15 %
Dry Hop	HBC 586	75 g	3 day(s)	7.2 %
Dry Hop	Galaxy	75 g	3 day(s)	15 %

### 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	Pożywka Wyeast	2.5 g	Boil	10 min
Other	Aromazyme	1 g	Primary	---