

36# Lite APA

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **21**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **74 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **60 min** at **74C**
- Keep mash **10 min** at **80C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (66.7%)	85 %	7
Grain	Żytni	0.5 kg (16.7%)	85 %	8
Grain	pszeniczny ciemny	0.5 kg (16.7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	30 min	10 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Mosaic	20 g	1 min	10 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - BRY-97	Ale	Dry	11 g	Danstar