

# APA Light

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **9.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield  | EBC |
|-------|---------------------------|-----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (65.9%)    | 85 %   | 7   |
| Grain | Special B Malt            | 0.2 kg (4.4%)   | 65.2 % | 315 |
| Grain | Caraaroma                 | 0.1 kg (2.2%)   | 78 %   | 400 |
| Grain | Pszeniczny                | 1.25 kg (27.5%) | 85 %   | 4   |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Saaz (Czech Republic) | 40 g   | 60 min | 4.5 %      |
| Boil      | Saaz (Czech Republic) | 60 g   | 10 min | 4.2 %      |
| Whirlpool | Saaz (Czech Republic) | 50 g   | 10 min | 4.2 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | ---        |