

# Light APA

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **25**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (76.1%)	80 %	5
Grain	Płatki owsiane	0.6 kg (13%)	60 %	3
Grain	Viking Wheat Malt	0.5 kg (10.9%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	15 min	14 %
Whirlpool	Mosaic	30 g	15 min	10 %
Whirlpool	Citra	30 g	15 min	12 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	safale

## Notes

- Zacieranie w 70-71 stopni.  
*May 5, 2022, 5:15 PM*