

## Lite APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **6.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **5.8 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **36.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 2-rzędowy	2.2 kg (41.1%)	81 %	4
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3
Grain	Pszeniczny	0.5 kg (9.3%)	85 %	4
Grain	Słód owsiany Viking	0.5 kg (9.3%)	58 %	5
Grain	Castle Malting Rye Malt	0.5 kg (9.3%)	83 %	5
Grain	Słód Melano Castle Malting	0.4 kg (7.5%)	78 %	80
Grain	Enzymatyczny Viking	0.25 kg (4.7%)	76 %	4
Grain	Cara Blonde - Castle Malting	0.5 kg (9.3%)	78 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	30 min	10.6 %
Boil	Galaxy	15 g	10 min	17.9 %
Boil	Nelson Sauvín	15 g	10 min	10.8 %
Whirlpool	Galaxy	25 g	20 min	17.9 %
Whirlpool	Nelson Sauvín	25 g	20 min	10.8 %
Dry Hop	Galaxy	60 g	3 day(s)	17.9 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	10.8 %

### Yeasts

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