

## Lite APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Castle Pale Ale     | 4.2 kg (84.7%) | 80 %  | 8   |
| Grain | Strzegom Pszeniczny | 0.41 kg (8.3%) | 81 %  | 6   |
| Grain | Viking Cookie       | 0.15 kg (3%)   | 72 %  | 50  |
| Grain | Płatki owsiane      | 0.2 kg (4%)    | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Lomik  | 15 g   | 50 min | 4.6 %      |
| Boil                | Simcoe | 15 g   | 15 min | 13.3 %     |
| Boil                | Citra  | 15 g   | 15 min | 12.9 %     |
| Aroma (end of boil) | Citra  | 15 g   | 0 min  | 12.9 %     |
| Aroma (end of boil) | Simcoe | 15 g   | 0 min  | 13.3 %     |

### Yeasts

| Name                          | Type | Form   | Amount  | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 1000 ml | White Labs |