

## Lite APA ver. 2

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- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **31**
- SRM **3.2**
- 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 **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **73 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **79.6C**
- Add grains
- Keep mash **60 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50%)	79 %	6
Grain	Żytni	1 kg (33.3%)	85 %	8
Grain	Słód pszeniczny Bestmalz	0.5 kg (16.7%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Oktawia	10 g	15 min	7.1 %
Boil	Whirlfloc	1.5 g	10 min	1 %
Boil	Sybilla	10 g	10 min	3.5 %
Aroma (end of boil)	Oktawia	10 g	5 min	7.1 %
Aroma (end of boil)	Sybilla	10 g	5 min	3.5 %
Whirlpool	Oktawia	10 g	10 min	7.1 %
Whirlpool	Sybilla	10 g	10 min	3.5 %
Dry Hop	Oktawia	20 g	3 day(s)	7.1 %
Dry Hop	Sybilla	20 g	3 day(s)	3.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale