

## Lite APA

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **37**
- SRM **2.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (26.3%)	80 %	4
Grain	Żytni	0.5 kg (26.3%)	85 %	8
Grain	Strzegom Pale Ale	0.4 kg (21.1%)	79 %	6
Grain	Płatki owsiane	0.2 kg (10.5%)	85 %	3
Grain	Słód pszeniczny Bestmalz	0.3 kg (15.8%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Centennial	10 g	30 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	---