

# Wojto Lite APA v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Wiedeński	2 kg (57.1%)	79 %	10
Grain	Viking Malt - Monachijski typ II	1 kg (28.6%)	79 %	22
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mittelfruh	10 g	60 min	4.9 %
Aroma (end of boil)	Mittelfruh	10 g	30 min	4.9 %
Aroma (end of boil)	Mittelfruh	10 g	5 min	4.9 %
Whirlpool	Mittelfruh	10 g	0 min	4.9 %
Whirlpool	Mittelfruh	10 g	0 min	4.9 %
Dry Hop	Mittelfruh	20 g	2 day(s)	4.9 %
Dry Hop	Mittelfruh	30 g	4 day(s)	4.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale