

Juicy Light APA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (76.9%) | 80 % | 5 |
| Grain | Rye, Flaked | 0.4 kg (7.7%) | 78.3 % | 4 |
| Grain | Wheat, Flaked | 0.4 kg (7.7%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (7.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Mosaic | 130 g | 8 day(s) | 10 % |
| Dry Hop | Cascade | 80 g | 8 day(s) | 6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | zest cytrynowy | 10 g | Secondary | 8 day(s) |

| | | | | |
|--------|-------------------|------|-----------|----------|
| Flavor | zest grejpfrutowy | 10 g | Secondary | 8 day(s) |
|--------|-------------------|------|-----------|----------|