

# Light APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (57.7%)	80.5 %	6
Grain	Weyermann - Carapils	0.2 kg (3.8%)	78 %	4
Grain	Słód owsiany Fawcett	0.5 kg (9.6%)	61 %	5
Adjunct	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Pszeniczny	1 kg (19.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	20 min	11 %
Aroma (end of boil)	Nectaron	50 g	1 min	10.5 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %
Dry Hop	Eclipse	50 g	3 day(s)	18.4 %
Dry Hop	Lotus	50 g	3 day(s)	16.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11 g	Mangrove Jack's