

Lite APA

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **24**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **36.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Rye Malt | 2 kg (33.3%) | 63 % | 10 |
| Grain | Strzegom Karmel 30 | 0.5 kg (8.3%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 15 g | 60 min | 15.5 % |
| Boil | Azacca | 10 g | 15 min | 14 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Azacca | 10 g | 1 min | 14 % |
| Aroma (end of boil) | Mosaic | 10 g | 1 min | 10 % |
| Dry Hop | Azacca | 20 g | 3 day(s) | 14 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |