

## Lite APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6.15 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **32.5 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 3.2 kg (70.3%) | 80 %  | 5   |
| Grain | Simpsons - Golden Naked Oats | 0.6 kg (13.2%) | 73 %  | 20  |
| Grain | Pszeniczny                   | 0.5 kg (11%)   | 85 %  | 4   |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (5.5%) | 78 %  | 20  |

### Hops

| Use for   | Name             | Amount | Time     | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil      | Magnum           | 20 g   | 25 min   | 12.7 %     |
| Whirlpool | Southern Passion | 25 g   | 20 min   | 12.9 %     |
| @79 st. C |                  |        |          |            |
| Whirlpool | African Queen    | 25 g   | 20 min   | 11.8 %     |
| @79 st. C |                  |        |          |            |
| Dry Hop   | Southern Passion | 75 g   | 3 day(s) | 12.9 %     |
| Dry Hop   | African Queen    | 75 g   | 3 day(s) | 11.8 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                    |     |     |      |           |
|------------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew<br>Verdant IPA | Ale | Dry | 11 g | Lallemand |
|------------------------------------|-----|-----|------|-----------|

### Extras

| Type        | Name | Amount | Use for | Time    |
|-------------|------|--------|---------|---------|
| Water Agent | gips | 5 g    | Mash    | 666 min |