

Lite APA

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **12**
- SRM **3.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

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

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **79.9C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.6 kg (25%)	80 %	4
Grain	Heidelberg	0.3 kg (12.5%)	80.5 %	2
Grain	Płatki owsiane	0.2 kg (8.3%)	85 %	3
Grain	Viking Pale Ale malt	0.6 kg (25%)	80 %	5
Grain	Żytni	0.5 kg (20.8%)	85 %	8
Grain	Płatki orkiszowe	0.1 kg (4.2%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (4.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	4 g	45 min	13.2 %
Dry Hop	Amarillo	15 g	3 day(s)	9.5 %
Dry Hop	Galaxy	15 g	3 day(s)	15 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Mosaic	15 g	3 day(s)	10 %
Whirlpool	Galaxy	10 g	10 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M54 Californian Lager	Ale	Dry	11 g	---
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Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	45 g	Boil	0 min