

## APA Lite

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **35**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (28.6%)	79 %	6
Grain	Płatki pszeniczne	0.5 kg (14.3%)	70 %	3
Grain	Płatki jęczmienne	0.5 kg (14.3%)	70 %	3
Grain	Płatki żytnie	0.5 kg (14.3%)	70 %	3
Grain	Strzegom Monachijski typ II	1 kg (28.6%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	30 min	14.5 %
Boil	Mosaic	25 g	5 min	12 %
Boil	Galaxy	25 g	5 min	14.5 %