

# IPA APA light

---

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 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 **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (33.3%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Płatki pszeniczne	1 kg (16.7%)	60 %	3
Grain	Żytni	0.5 kg (8.3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	24 g	60 min	6.2 %
Boil	Magnum	10 g	60 min	14 %
Boil	Mosaic	20 g	20 min	12.8 %
Dry Hop	Sabro	50 g	2 day(s)	13.9 %
Dry Hop	Citra brand	25 g	2 day(s)	22.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile