

## Light APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (73.5%)	--- %	---
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.4%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	płatki żytnie	1 kg (14.7%)	--- %	---
Grain	Płatki owsiane	0.3 kg (4.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10.5 %
Boil	Citra	20 g	15 min	12 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Simcoe	25 g	0 min	13.2 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis
Danstar - Nottingham	Ale	Dry	11 g	Danstar