

# Lite Apa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **44**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.5 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński                    | 3.8 kg (76.5%) | 81 %  | 4   |
| Grain | Słód owsiany                  | 0.5 kg (9.6%)  | 61 %  | 5   |
| Grain | Płatki owsiane                | 0.5 kg (9.6%)  | 60 %  | 3   |
| Grain | Weyermann - Light Munich Malt | 0.23 kg (4.4%) | 82 %  | 14  |

## Hops

| Use for | Name      | Amount | Time     | Alpha acid |
|---------|-----------|--------|----------|------------|
| Boil    | Magnum    | 10 g   | 30 min   | 13.5 %     |
| Boil    | Mackinack | 25 g   | 15 min   | 11 %       |
| Boil    | Galaxy    | 25 g   | 15 min   | 15 %       |
| Dry Hop | Galaxy    | 75 g   | 3 day(s) | 15 %       |
| Dry Hop | Mackinack | 75 g   | 3 day(s) | 11 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 11 g   | Mangrove Jack's |