

## Lite APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	4.2 kg (84.7%)	80 %	8
Grain	Strzegom Pszeniczny	0.41 kg (8.3%)	81 %	6
Grain	Viking Cookie	0.15 kg (3%)	72 %	50
Grain	Płatki owsiane	0.2 kg (4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	15 g	50 min	4.6 %
Boil	Simcoe	15 g	15 min	13.3 %
Boil	Citra	15 g	15 min	12.9 %
Aroma (end of boil)	Citra	15 g	0 min	12.9 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs