

## Lite APA ver. 3

---

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **39**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **75 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **60 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **21.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50%)	79 %	6
Grain	Żytni	1 kg (33.3%)	85 %	8
Grain	Słód pszeniczny Bestmalz	0.5 kg (16.7%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	30 min	15.5 %
Boil	Azacca	10 g	20 min	14 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Whirlfloc	1.5 g	10 min	1 %
Aroma (end of boil)	Azacca	10 g	5 min	14 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale