

# Juicy Light APA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **33**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Rye, Flaked	0.4 kg (7.7%)	78.3 %	4
Grain	Wheat, Flaked	0.4 kg (7.7%)	77 %	4
Grain	Oats, Flaked	0.4 kg (7.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Mosaic	130 g	8 day(s)	10 %
Dry Hop	Cascade	80 g	8 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	zest cytrynowy	10 g	Secondary	8 day(s)

Flavor	zest grejpfrutowy	10 g	Secondary	8 day(s)
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