

# Light APA

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **41**
- SRM **2.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (57.1%)	80 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (28.6%)	82 %	3
Grain	Platki owsiane	0.5 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %
Boil	Summit	15 g	60 min	17 %
Dry Hop	Summit	35 g	---	17 %
Aroma (end of boil)	Experimental GS-10	50 g	0 min	7 %