

light apa

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

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **10 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (37.7%)	80 %	5
Grain	Strzegom Pilzneński	0.7 kg (26.4%)	80 %	4
Grain	Pszeniczny	0.7 kg (26.4%)	85 %	4
Grain	Weyermann - Carapils	0.25 kg (9.4%)	78 %	4