

Light APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **5.6 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (20%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Mandarina Bavaria | 10 g | 30 min | 10 % |
| Aroma (end of boil) | Cascade | 10 g | 15 min | 6 % |
| Aroma (end of boil) | Mandarina Bavaria | 15 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Whirlpool | Mandarina Bavaria | 70 g | 0 min | 10 % |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Cascade | 10 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | --- |