

Lite APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 4.2 kg (84.7%) | 80 % | 8 |
| Grain | Strzegom Pszeniczny | 0.41 kg (8.3%) | 81 % | 6 |
| Grain | Viking Cookie | 0.15 kg (3%) | 72 % | 50 |
| Grain | Płatki owsiane | 0.2 kg (4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Lomik | 15 g | 50 min | 4.6 % |
| Boil | Simcoe | 15 g | 15 min | 13.3 % |
| Boil | Citra | 15 g | 15 min | 12.9 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 12.9 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 1000 ml | White Labs |