

Lite APA

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **37**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.7 liter(s)**
- Total mash volume **7.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.5 kg (26.3%) | 80 % | 4 |
| Grain | Żytni | 0.5 kg (26.3%) | 85 % | 8 |
| Grain | Strzegom Pale Ale | 0.4 kg (21.1%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.2 kg (10.5%) | 85 % | 3 |
| Grain | Słód pszeniczny Bestmalz | 0.3 kg (15.8%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Centennial | 10 g | 30 min | 10.5 % |

Yeasts

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