

## Lite APA

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- 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   | ---        |