

# MR APA Light

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.2 kg (43.1%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (39.2%)	81 %	5
Grain	Płatki pszeniczne	0.5 kg (9.8%)	85 %	3
Grain	Weyermann - Light Munich Malt	0.2 kg (3.9%)	82 %	14
Grain	Caramunich® typ I	0.1 kg (2%)	73 %	80
Grain	Weyermann Caramunich 3	0.1 kg (2%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	13.1 %
Boil	Mosaic	10 g	30 min	12.25 %
Boil	Citra	20 g	5 min	13.1 %
Boil	Mosaic	20 g	5 min	12.25 %