# Light APA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Pale Ale | 5 kg *(73.5%)* | --- % | --- |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg *(4.4%)* | 75 % | 30 |
| Grain | Strzegom Karmel 150 | 0.2 kg *(2.9%)* | 75 % | 150 |
| Grain | płatki żytnie | 1 kg *(14.7%)* | --- % | --- |
| Grain | Płatki owsiane | 0.3 kg *(4.4%)* | 85 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 30 g | 60 min | 10.5 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Simcoe | 25 g | 5 min | 13.2 % |
| Boil | Simcoe | 25 g | 0 min | 13.2 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |