

# APA Lite

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **35**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale           | 1 kg (28.6%)   | 79 %  | 6   |
| Grain | Płatki pszeniczne           | 0.5 kg (14.3%) | 70 %  | 3   |
| Grain | Płatki jęczmienne           | 0.5 kg (14.3%) | 70 %  | 3   |
| Grain | Płatki żytnie               | 0.5 kg (14.3%) | 70 %  | 3   |
| Grain | Strzegom Monachijski typ II | 1 kg (28.6%)   | 79 %  | 22  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Galaxy | 15 g   | 30 min | 14.5 %     |
| Boil    | Mosaic | 25 g   | 5 min  | 12 %       |
| Boil    | Galaxy | 25 g   | 5 min  | 14.5 %     |