

# BROKLIN LIGHT APA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **15**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (52.6%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (10.5%)	81 %	6
Grain	Abbey Castle	0.25 kg (5.3%)	80 %	45
Grain	Oat Malt Castle Malting	0.5 kg (10.5%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (5.3%)	78 %	4
Grain	Strzegom Pale Ale	0.75 kg (15.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	15 min	15 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Sabro	30 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---