

# Lekkie APA

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **10**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **5.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.83 kg (42.3%)	80 %	5
Grain	Żytni	0.75 kg (38.3%)	85 %	8
Grain	Strzegom Karmel 150	0.19 kg (9.7%)	75 %	150
Grain	Strzegom Pszeniczny	0.19 kg (9.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Whirlpool	Azacca	15 g	0 min	14 %
Dry Hop	Citra	20 g	3 day(s)	13.7 %
Dry Hop	Azacca	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	50 ml	---