

Light APA

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **29**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.6 kg (53.3%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.6 kg (20%) | 75 % | 30 |
| Grain | Viking Pale Ale malt | 0.4 kg (13.3%) | 80 % | 5 |
| Grain | Żytni | 0.4 kg (13.3%) | 85 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | Chinook | 5 g | 15 min | 8.6 % |
| Boil | Cascade PL | 5 g | 15 min | 5.5 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.5 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |