

light apa

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU ---
- SRM **2.3**
- Style **American Pale Ale**

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 **10 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **73 C**, Time **60 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **73C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (37.7%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 0.7 kg (26.4%) | 80 % | 4 |
| Grain | Pszeniczny | 0.7 kg (26.4%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.25 kg (9.4%) | 78 % | 4 |