

# light apa

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- Gravity **9.4 BLG**
- ABV ---
- IBU **20**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.1 liter(s)**
- Total mash volume **4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **3.1 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **7.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.9 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial	15 g	7 min	10.5 %
Whirlpool	Centennial	15 g	0 min	10.5 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %