

## Lite APA

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **27**
- SRM **3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- 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 **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (37%)	80 %	5
Grain	Żytni	0.5 kg (18.5%)	85 %	8
Grain	Pszeniczny	1 kg (37%)	85 %	4
Grain	Płatki owsiane	0.2 kg (7.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	4.3 %
Boil	Cascade	15 g	10 min	6 %
Boil	Marynka	10 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	15 ml	Fermentis