

# Lite APA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (78.9%)	85 %	7
Grain	Weyermann - Light Munich Malt	0.2 kg (10.5%)	82 %	14
Grain	Płatki owsiane	0.2 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	9.5 %
Boil	Simcoe	10 g	15 min	12.9 %
Aroma (end of boil)	Citra	10 g	0 min	13.1 %
Aroma (end of boil)	Galaxy	10 g	0 min	14.2 %
Dry Hop	Citra	10 g	2 day(s)	13.1 %
Dry Hop	Galaxy	10 g	2 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	80 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	15 min