

# APA 13/14

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **88 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **72 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	16 kg (98.8%)	80 %	5
Adjunct	Rice Hulls	0.2 kg (1.2%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	100 g	10 min	16.5 %

## Notes

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14 ctz 100 nectaron 100  
*Jun 12, 2024, 7:58 PM*