

## Apa#2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name  | Amount        | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Viking Pale Ale malt                            | 3 kg (56.6%)  | 80 %  | 5   |
| Grain | Viking Vienna Malt                              | 1 kg (18.9%)  | 79 %  | 7   |
| Grain | Monachijski typ II<br>20-254 EBC Viking<br>Malt | 1 kg (18.9%)  | 80 %  | 20  |
| Grain | Viking Wheat Malt                               | 0.3 kg (5.7%) | 83 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | lunga   | 20 g   | 60 min | 11 %       |
| Boil                | Ekuanot | 15 g   | 20 min | 14 %       |
| Aroma (end of boil) | Ekuanot | 35 g   | 0 min  | 14 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11.5 g | fermentis  |