

## APA #3

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (92.6%)	82 %	4
Grain	Briess - Caracystal Wheat Malt	0.4 kg (7.4%)	78 %	108

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.7 %
Whirlpool	Centennial	60 g	0 min	10 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	Citra	60 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale