

# APA 30!

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.95 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **65 C**, Time **600 min**

## Mash step by step

- Heat up **26.2 liter(s)** of strike water to **69.6C**
- Add grains
- Keep mash **600 min** at **65C**
- Sparge using **2.2 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.2%)	80 %	5
Grain	Pilznieński	2.3 kg (43.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (9.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	70 min	13 %
Boil	Cascade	50 g	10 min	6 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	1000 ml	Fermentum Mobile