

## APA 58

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount      | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 7 kg (100%) | 81 %  | 5   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Magnum   | 40 g   | 60 min   | 10.6 %     |
| Boil      | Amarillo | 30 g   | 15 min   | 9.4 %      |
| Boil      | Mosaic   | 20 g   | 15 min   | 9.3 %      |
| Whirlpool | Citra    | 45 g   | 10 min   | 13.4 %     |
| Whirlpool | Mosaic   | 30 g   | 10 min   | 9.3 %      |
| Dry Hop   | Citra    | 100 g  | 7 day(s) | 13.7 %     |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Voss Kveik | Ale  | Slant | 50 ml  | Lallemand  |

### Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Fining      | whirlfloc | 0.5 g  | Boil    | 10 min |
| Water Agent | gips      | 2 g    | Mash    | ---    |