

## APA 64

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **66**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **32.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.9 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **35.4 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **29.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	10.7 %
Boil	Citra	15 g	15 min	13.7 %
Boil	Citra	15 g	5 min	13.7 %
Whirlpool	Citra	50 g	10 min	13.7 %
Dry Hop	Citra	50 g	7 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Slant	50 ml	White Labs

### Extras

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