

## APA 65

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **61**
- SRM **3.7**
- 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 **34.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

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

### Mash step by step

- Heat up **27 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **34.1 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	20 g	20 min	13.7 %
Boil	Citra	20 g	5 min	13.7 %

### Yeasts

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