

## APA 84/85

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **64**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **49 liter(s)**
- Trub loss **5 %**
- Size with trub loss **56.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **70.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **65 liter(s)**
- Total mash volume **78 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **65 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **70.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	12.7 %
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	10.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Notes

- Do jednego zupa chmielowa do drugiego coś na zimno  
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