

# Viking APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	4 kg (72.1%)	79 %	6
Grain	Viking Dextrin Malt	0.89 kg (16%)	79 %	12
Grain	Viking Caramel Pale	0.66 kg (11.9%)	77 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	14.6 %
Boil	Saaz (USA)	10 g	15 min	3.8 %
Boil	Chinook	10 g	5 min	14.6 %
Whirlpool	Centennial	20 g	10 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Kwas mlekowy	2 g	Boil	0 min
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