

## APA 74/75

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **58**
- 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    | amora preta            | 100 g  | 60 min | 11.1 %     |
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 30 min | 10.7 %     |

### Yeasts

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

### Notes

- 75 z zupa chmielowa  
Oba z citra na zimno. Po połowie  
Apr 25, 2023, 11:33 PM