

# APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (28.6%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2 kg (28.6%) | 83 %  | 5   |
| Grain | Viking Pilsner malt  | 3 kg (42.9%) | 82 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Centennial | 30 g   | 55 min   | 10 %       |
| Boil    | Centennial | 15 g   | 15 min   | 10 %       |
| Boil    | Cascade    | 15 g   | 15 min   | 6.8 %      |
| Dry Hop | Cascade    | 15 g   | 3 day(s) | 6.8 %      |
| Dry Hop | Centennial | 15 g   | 3 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | safale     |