

## APA 58

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **35 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	7 kg (100%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	10.6 %
Boil	Amarillo	30 g	15 min	9.4 %
Boil	Mosaic	20 g	15 min	9.3 %
Whirlpool	Citra	45 g	10 min	13.4 %
Whirlpool	Mosaic	30 g	10 min	9.3 %
Dry Hop	Citra	100 g	7 day(s)	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	10 min
Water Agent	gips	2 g	Mash	---