

## APA 66

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **58**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **60 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **68.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **70 liter(s)**
- Total mash volume **84 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**

### Mash step by step

- Heat up **70 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	14 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	12.7 %
Boil	amora preta	50 g	15 min	11.1 %
Boil	amora preta	50 g	0 min	11.1 %
Dry Hop	amora preta	50 g	3 day(s)	11.1 %

### Notes

- Warka podzielona na pół. Do drugiej motueka 50g  
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