

## APA 68/69

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **3.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 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 **68 C**, Time **60 min**

### Mash step by step

- Heat up **65 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13 kg (100%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	100 g	60 min	6.2 %
Boil	amora preta	50 g	30 min	11.1 %
Boil	amora preta	50 g	5 min	11.1 %

### Yeasts

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

### Notes

- 68 kveik  
69 us05  
68/69 amora preta 100g  
Mar 13, 2023, 8:51 PM