

# APA 74/75

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- 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