

## APA 82/83 + D3

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **79.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **75 liter(s)**
- Total mash volume **90 liter(s)**

### Steps

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

### Mash step by step

- Heat up **75 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **79.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (80%)	80 %	5
Grain	Oats, Flaked	3 kg (20%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	9.7 %
Boil	Saaz (Czech Republic)	50 g	40 min	4.5 %
Boil	Saaz (Czech Republic)	50 g	20 min	4.5 %