

Apa Long Weekend

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **61**
- SRM **8.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **67.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **43.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **36.3 liter(s)** of **76C** water or to achieve **67.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (52%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1 kg (8%) | 80 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 2.5 kg (20%) | 75 % | 30 |
| Grain | Caramel/Crystal Malt - 30L | 2.5 kg (20%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 150 g | 60 min | 10 % |
| Aroma (end of boil) | Trident | 100 g | 0 min | 13.2 % |
| Dry Hop | Trident | 300 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|--------|--------|------------|
| Espe Kveik OYL-090 | Ale | Liquid | 150 ml | Omega |
| Lallemand - LalBrew Voss Kveik | Ale | Dry | 11 g | Lallemand |