

## APA3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (45.5%)	80 %	5
Grain	Caramunich® typ I	0.2 kg (4.5%)	73 %	80
Grain	Weyermann - Carapils	0.2 kg (4.5%)	78 %	4
Grain	Viking Pilsner malt	2 kg (45.5%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	15 min	13 %
Dry Hop	Chinook	20 g	3 day(s)	13 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Boil	Simcoe	10 g	10 min	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand