

APKA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (96.8%) | 80 % | 5 |
| Grain | Carahell | 0.2 kg (3.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Whirlpool | Citra | 50 g | 5 min | 12 % |
| Whirlpool | Cascade | 50 g | 5 min | 6 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |