

# APKA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **36**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Viking Pilsner malt	3 kg (35.3%)	82 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (5.9%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	25 min	15 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Nelson Sauvignon	20 g	10 min	11 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Whirlpool	Galaxy	30 g	0 min	15 %
Whirlpool	Nelson Sauvignon	30 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis