

# Cold APA

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **1 %**
- Size with trub loss **79.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **87.5 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **54 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **51.5 liter(s)** of **76C** water or to achieve **87.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13 kg (72.2%)	82 %	4
Grain	Rye, Flaked	4 kg (22.2%)	78.3 %	0.7
Grain	Chit Malt	1 kg (5.6%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	12.4 %
Whirlpool	Cascade	100 g	30 min	6 %
Whirlpool	Cascade	150 g	20 min	6 %