

## #65. APKA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **4**
- 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 **17 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (75.5%)	80 %	5
Grain	Pszeniczny	1 kg (18.9%)	85 %	4
Grain	Carabody	0.3 kg (5.7%)	--- %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	40 min	6 %
Whirlpool	Citra	50 g	15 min	12 %
Whirlpool	Amarillo	50 g	15 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham lallemand	Ale	Slant	200 ml	Lallemand