

## APA 01/02

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **55**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **62.5 liter(s)**
- Total mash volume **75 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **62.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12.5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	12.7 %
Boil	Perle	60 g	10 min	6.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	23 g	Fermentis

### Notes

- 01 - K97 + citra
  - 02 - WLP4051 Framgarden Kveik + mosaic
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