

## APA 11/12

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **58**
- 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    | Citra | 50 g   | 60 min | 12.8 %     |
| Boil    | Perle | 100 g  | 60 min | 6.2 %      |
| Boil    | Citra | 50 g   | 10 min | 12.8 %     |

### Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Farmgarden | Ale  | Dry  | 23 g   | ---        |