

# APA 15/16

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **65**
- 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	16.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Farmgarden	Ale	Slant	50 ml	Lallemand

## Notes

- 15 - 100g nectaron 1 dzień fermentacji, 100g na zimno

16 - ctz+ nectaron po 100g na zimno  
*Jun 25, 2024, 12:18 PM*