

Apa#2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (56.6%)	80 %	5
Grain	Viking Vienna Malt	1 kg (18.9%)	79 %	7
Grain	Monachijski typ II 20-254 EBC Viking Malt	1 kg (18.9%)	80 %	20
Grain	Viking Wheat Malt	0.3 kg (5.7%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Ekuanot	15 g	20 min	14 %
Aroma (end of boil)	Ekuanot	35 g	0 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	fermentis