

# APA 86/87

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.5**
- 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 **57.5 liter(s)**
- Total mash volume **69 liter(s)**

## Steps

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

## Mash step by step

- Heat up **57.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.9 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	10 kg (87%)	80 %	5
Grain	Oats, Flaked	1.5 kg (13%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	9.7 %
Boil	Citra	25 g	30 min	13.7 %
Boil	Citra	25 g	10 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

- Na zimno:  
86 Citra 100g  
87 Kohatu 100g  
Aug 7, 2023, 10:01 PM