

# APA BIAB FAST #1

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- Gravity **12.1 BLG**
- ABV **5.4 %**
- IBU **42.3**
- SRM **28.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.75 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **15.75 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	2 kg	80 %	15
Grain	Viking Red Ale Malt	1 kg	77 %	212

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	20 g	30 min	10 %
Boil	Mosaic (HBC 369)	10 g	15 min	13 %
Boil	Nelson Sauvin	10 g	5 min	10 %
Boil	Mosaic (HBC 369)	10 g	0 min	13 %
Dry Hop	Cascade	10 g	5 day(s)	5.5 %
Dry Hop	Nelson Sauvin	50 g	0 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Siarczan Magnezu (MgSO4)	8.2 g	Mash	60 min
Water Agent	Gips (Calcium Sulfate)	3.6 g	Mash	60 min
Water Agent	Lactic Acid	1 g	Mash	60 min
Water Agent	Sól	0.44 g	Mash	60 min