

APA kurze mol

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **16.8 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	5.5 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	irisch mose	10 g	Boil	10 min