

APA v3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 3.5 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Whirlpool | Citra | 17 g | 20 min | 12.9 % |
| Whirlpool | Simcoe | 17 g | 20 min | 12.9 % |
| Whirlpool | Mosaic | 17 g | 20 min | 12.3 % |
| Dry Hop | Citra | 33 g | 2 day(s) | 12.9 % |
| Dry Hop | Simcoe | 33 g | 2 day(s) | 12.9 % |
| Dry Hop | Mosaic | 33 g | 2 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- HGB
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