

# Apka

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **26.9 liter(s)** of **76C** water or to achieve **40.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Oats, Flaked	1 kg (14.3%)	80 %	2
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	50 min	12 %
Boil	Chinook	20 g	40 min	13 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Citra	25 g	4 day(s)	12 %

## Yeasts

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