

# 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   | ---        |