

# TAKA APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HORIZON	7 g	60 min	14 %
Boil	HORIZON	10 g	15 min	14 %
Boil	Equanot	10 g	15 min	12.8 %
Boil	GERMAN CASCADE	15 g	10 min	4 %
Boil	HORIZON	15 g	10 min	14 %
Boil	Equanot	15 g	5 min	12.8 %
Boil	GERMAN CASCADE	15 g	5 min	4 %
Boil	HORIZON	15 g	5 min	14 %
Aroma (end of boil)	Equanot	15 g	0 min	12.8 %
Aroma (end of boil)	GERMAN CASCADE	15 g	0 min	4 %
Aroma (end of boil)	HORIZON	15 g	0 min	14 %
Dry Hop	GERMAN CASCADE	30 g	3 day(s)	4 %