APA 59

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg *(75.8%)*	81 %	5
Grain	Rice, Flaked	0.8 kg *(12.1%)*	70 %	2
Sugar	Cane (Beet) Sugar	0.8 kg *(12.1%)*	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	10.6 %
Whirlpool	Amarillo	35 g	20 min	9.4 %
Whirlpool	Mosaic	35 g	20 min	9.3 %
Dry Hop	Citra	75 g	10 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	50 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	0.5 g	Boil	10 min
Water Agent	gips	2 g	Mash	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.