

APA 11/12

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **58**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **62.5 liter(s)**
- Total mash volume **75 liter(s)**

Steps

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

Mash step by step

- Heat up **62.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 12.5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 50 g | 60 min | 12.8 % |
| Boil | Perle | 100 g | 60 min | 6.2 % |
| Boil | Citra | 50 g | 10 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Farmgarden | Ale | Dry | 23 g | --- |