

## APA 12BLG nr.2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **67**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **18.6 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (66%)	80 %	5
Grain	Viking Pilsner malt	1.3 kg (24.5%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (9.4%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Simcoe	40 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	40 g	10 min	10 %
Whirlpool	Eureka!	30 g	20 min	18 %
Dry Hop	Eureka!	30 g	7 day(s)	18 %
Dry Hop	Ekuanot	40 g	7 day(s)	14 %