

APA 12BLG nr.2

- 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 % |