

APA 58

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **4.5**
- 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 **28 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 7 kg (100%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Magnum | 40 g | 60 min | 10.6 % |
| Boil | Amarillo | 30 g | 15 min | 9.4 % |
| Boil | Mosaic | 20 g | 15 min | 9.3 % |
| Whirlpool | Citra | 45 g | 10 min | 13.4 % |
| Whirlpool | Mosaic | 30 g | 10 min | 9.3 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 13.7 % |

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 | --- |