

# Apa Long Weekend

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **61**
- SRM **8.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **67.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **43.8 liter(s)**
- Total mash volume **56.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **43.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **36.3 liter(s)** of **76C** water or to achieve **67.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (52%)	80 %	5
Grain	Weyermann pszeniczny jasny	1 kg (8%)	80 %	6
Grain	Karmelowy Jasny 30EBC	2.5 kg (20%)	75 %	30
Grain	Caramel/Crystal Malt - 30L	2.5 kg (20%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10 %
Aroma (end of boil)	Trident	100 g	0 min	13.2 %
Dry Hop	Trident	300 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Espe Kveik OYL-090	Ale	Liquid	150 ml	Omega
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand