

## APA v3

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (50%) | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 3.5 kg (50%) | 82 %  | 4   |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | lunga  | 25 g   | 60 min   | 11 %       |
| Whirlpool | Citra  | 17 g   | 20 min   | 12.9 %     |
| Whirlpool | Simcoe | 17 g   | 20 min   | 12.9 %     |
| Whirlpool | Mosaic | 17 g   | 20 min   | 12.3 %     |
| Dry Hop   | Citra  | 33 g   | 2 day(s) | 12.9 %     |
| Dry Hop   | Simcoe | 33 g   | 2 day(s) | 12.9 %     |
| Dry Hop   | Mosaic | 33 g   | 2 day(s) | 12.3 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Notes

- HGB  
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