

# Wild APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **36**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt         | 2.85 kg (95%) | 80 %  | 5   |
| Grain | Cara Blonde - Castle Malting | 0.15 kg (5%)  | 78 %  | 20  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory    |
|--------------------------|------|-------|--------|---------------|
| Wyeast - American Ale II | Ale  | Slant | 50 ml  | Wyeast Labs   |
| Amalgamation             | Ale  | Slant | 25 ml  | The Yeast Bay |