

## #50 - APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM ---
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	14.2 %
Boil	Citra	10 g	20 min	14.2 %
Boil	Amarillo	10 g	15 min	8.9 %
Boil	Amarillo	10 g	10 min	8.9 %
Boil	Citra	5 g	5 min	14.2 %
Boil	Amarillo	5 g	5 min	8.9 %
Dry Hop	Citra	25 g	7 day(s)	14.2 %
Dry Hop	Amarillo	25 g	7 day(s)	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale