

# APA 70/71

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **86**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **66.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **70 liter(s)**
- Total mash volume **84 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **70 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	14 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	150 g	60 min	12.7 %
Whirlpool	amora preta	150 g	15 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Slant	50 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	15 min

## Notes

- Na zimno 70 sultana  
71 south africa

Do 70 zupa chmielową 50g/3 l wody magnum gotowane 60 mi do 71 sama woda  
Apr 4, 2023, 11:30 AM