

Dark Apa Long Weekend

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **65**
- SRM **66.1**
- 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 **46.9 liter(s)**
- Total mash volume **60.3 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **46.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **34.1 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 (48.5%) | 80 % | 5 |
| Grain | Weyermann pszeniczny ciemny | 1.5 kg (11.2%) | 80 % | 18 |
| Grain | Carafa III | 1.5 kg (11.2%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy jasny | 1.1 kg (8.2%) | 68 % | 400 |
| Grain | Jęczmień palony | 1.2 kg (9%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 1.6 kg (11.9%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 150 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 60 g | 15 min | 4 % |
| Aroma (end of boil) | Trident | 100 g | 0 min | 13.2 % |
| Dry Hop | Trident | 300 g | 5 day(s) | 13.2 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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