

## New APA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **12**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Ahtanum	10 g	0 min	5 %
Aroma (end of boil)	Lemon drop	10 g	0 min	4.6 %
Dry Hop	Ahtanum	10 g	7 day(s)	5 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Lemon drop	10 g	7 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	33 ml	FM