

## APA 13/14

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **47**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **72 liter(s)**
- Total mash volume **88 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **72 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Viking Pale Ale malt | 16 kg (98.8%) | 80 %  | 5   |
| Adjunct | Rice Hulls           | 0.2 kg (1.2%) | 1 %   | 0   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Magnum                 | 50 g   | 60 min | 15.5 %     |
| Boil    | Columbus/Tomahawk/Zeus | 100 g  | 10 min | 16.5 %     |

### Notes

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*Jun 12, 2024, 7:58 PM*