

## #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     |