

## APA 86/87

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **3.5**
- Style **American Pale Ale**

### 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 **5 liter(s) / kg**
- Mash size **57.5 liter(s)**
- Total mash volume **69 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **57.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.9 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 | 10 kg (87%)  | 80 %  | 5   |
| Grain | Oats, Flaked         | 1.5 kg (13%) | 80 %  | 2   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 70 g   | 60 min | 9.7 %      |
| Boil    | Citra   | 25 g   | 30 min | 13.7 %     |
| Boil    | Citra   | 25 g   | 10 min | 13.7 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

### Notes

- Na zimno:  
86 Citra 100g  
87 Kohatu 100g  
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