

# APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (95.2%)	80 %	5.5
Grain	Płatki owsiane	0.25 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	9.4 %
Boil	Wai-iti	50 g	5 min	4.1 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---