

## APA Next

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Płatki żytnie	0.3 kg (5%)	60 %	3
Grain	Viking Vienna Malt	0.4 kg (6.7%)	79 %	7
Grain	Płatki owsiane	0.3 kg (5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus US 2018	35 g	60 min	13 %