

# APKA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (96.8%)	80 %	5
Grain	Carahell	0.2 kg (3.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Whirlpool	Citra	50 g	5 min	12 %
Whirlpool	Cascade	50 g	5 min	6 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Cascade	50 g	7 day(s)	6 %