

Dark Apa Long Weekend

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **65**
- SRM **66.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **56 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **67.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **46.9 liter(s)**
- Total mash volume **60.3 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **46.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **67.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (48.5%)	80 %	5
Grain	Weyermann pszeniczny ciemny	1.5 kg (11.2%)	80 %	18
Grain	Carafa III	1.5 kg (11.2%)	70 %	1034
Grain	Strzegom Czekoladowy jasny	1.1 kg (8.2%)	68 %	400
Grain	Jęczmień palony	1.2 kg (9%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	1.6 kg (11.9%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10 %
Boil	Lublin (Lubelski)	60 g	15 min	4 %
Aroma (end of boil)	Trident	100 g	0 min	13.2 %
Dry Hop	Trident	300 g	5 day(s)	13.2 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Espe Kveik OYL-090	Ale	Liquid	150 ml	Omega
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand