

# APA Marxam

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Amarillo	15 g	0 min	9.5 %
Boil	Centennial	15 g	0 min	10.5 %
Boil	Citra	15 g	0 min	12 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis