

APA 68/69

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **48 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **68.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **65 liter(s)**
- Total mash volume **78 liter(s)**

Steps

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

Mash step by step

- Heat up **65 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **68.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13 kg (100%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	100 g	60 min	6.2 %
Boil	amora preta	50 g	30 min	11.1 %
Boil	amora preta	50 g	5 min	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	50 ml	White Labs

Notes

- 68 kveik
69 us05
68/⁶⁹ amora preta 100g
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