apa simeqa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **4.2**
- 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 **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8.8 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 *(90.9%)*	80 %	5
Grain	Płatki pszeniczne	0.5 kg *(9.1%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	14.9 %
Boil	Equinox	14 g	15 min	14.9 %
Whirlpool	Equinox	26 g	0 min	13.1 %
Dry Hop	Equinox	50 g	2 day(s)	13.1 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
hornindal kveik	Ale	Liquid	20 ml	white labs

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