

# APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Warrior    | 15 g   | 60 min   | 15.5 %     |
| Whirlpool | Motueka    | 15 g   | 0 min    | 7 %        |
| Whirlpool | Waimea     | 15 g   | 0 min    | 17 %       |
| Whirlpool | Vic Secret | 15 g   | 0 min    | 16.3 %     |
| Dry Hop   | Motueka    | 20 g   | 4 day(s) | 7 %        |
| Dry Hop   | Waimea     | 20 g   | 4 day(s) | 17 %       |
| Dry Hop   | Vic Secret | 20 g   | 4 day(s) | 16.3 %     |

## Yeasts

| Name         | Type | Form    | Amount | Laboratory |
|--------------|------|---------|--------|------------|
| Safale US-05 | Ale  | Culture | 800 g  | Fermentis  |