

# APA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5.5 kg (82.7%)	78 %	6
Grain	Munich Malt	1 kg (15%)	80 %	18
Grain	Caramel/Crystal Malt - 120L	0.15 kg (2.3%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Cascade	30 g	30 min	6 %
Boil	Centennial	20 g	30 min	10.5 %
Boil	Cascade	20 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis