

# APA

- Gravity **13.8 BLG**
- ABV ---
- IBU **33**
- SRM **6.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (90%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	0.5 kg (10%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	12 %
Boil	Cascade	10 g	20 min	6 %
Boil	Centennial	5 g	15 min	10.5 %
Boil	Citra	10 g	10 min	12 %
Boil	Cascade	10 g	10 min	6 %
Boil	Citra	10 g	5 min	12 %
Boil	Cascade	10 g	5 min	6 %
Boil	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---