

# APA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **25**
- SRM **8.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 81 %  | 26  |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | Equinox  | 10 g   | 60 min | 13.4 %     |
| Boil      | Equinox  | 10 g   | 10 min | 13.4 %     |
| Boil      | Mosaic   | 10 g   | 10 min | 10 %       |
| Whirlpool | Amarillo | 20 g   | ---    | 9.5 %      |
| Whirlpool | Mosaic   | 15 g   | ---    | 10 %       |
| Whirlpool | Equinox  | 20 g   | ---    | 13.1 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |