

## APA by Sqymon

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **10.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12.9 %
Boil	Mosaic	20 g	20 min	11.4 %
Aroma (end of boil)	Citra	40 g	0 min	13.9 %
Aroma (end of boil)	Mosaic	40 g	0 min	11.4 %
Dry Hop	Citra	40 g	4 day(s)	13.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---