

# APA Dani Brother Brasil

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **7.4 liter(s)**

## Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.6 kg (88.1%)  | 80 %  | 7   |
| Grain | Biscuit Malt           | 0.35 kg (11.9%) | 79 %  | 45  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 10 g   | 60 min | 13 %       |
| Boil    | Simcoe  | 50 g   | 2 min  | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 2 g    | Fermentis  |