

## apa dupa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **45**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (90.9%)	80 %	5
Grain	carabody viking	0.25 kg (9.1%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	12 %
Aroma (end of boil)	lunga	20 g	10 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
safeale us05	Ale	Slant	200 ml	---