

APA v2A

- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **9.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (97.1%) | 80 % | 8 |
| Grain | Caramel/Crystal Malt - 80L | 0.15 kg (2.9%) | 74 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Simcoe | 25 g | 25 min | 11.4 % |
| Boil | Citra | 25 g | 10 min | 13.5 % |
| Boil | Amarillo | 25 g | 5 min | 8.9 % |
| Boil | Simcoe | 25 g | 0 min | 11.4 % |
| Boil | Amarillo | 25 g | 0 min | 8.9 % |
| Dry Hop | Citra | 25 g | 6 day(s) | 13.5 % |
| Dry Hop | Simcoe | 50 g | 6 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |