

# Hoppy APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **9.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

| Type           | Name             | Amount       | Yield | EBC |
|----------------|------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 80 %  | 35  |
| Liquid Extract | Bruntal          | 1.7 kg (50%) | 81 %  | 26  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 25 g   | 60 min   | 11.7 %     |
| Boil                | Chinook | 15 g   | 25 min   | 11.7 %     |
| Boil                | Cascade | 20 g   | 5 min    | 8.3 %      |
| Aroma (end of boil) | Cascade | 20 g   | 0 min    | 8.3 %      |
| Aroma (end of boil) | Chinook | 10 g   | 0 min    | 11.7 %     |
| Dry Hop             | Citra   | 50 g   | 4 day(s) | 13 %       |
| Dry Hop             | Cascade | 10 g   | 4 day(s) | 8.3 %      |

## Yeasts

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