

## Fun APA DE

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- Gravity **15.9 BLG**
- ABV ---
- IBU **34**
- SRM **6.9**
- Style **German Pilsner (Pils)**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%) | 80 %  | 5   |
| Grain | Monachijski          | 3 kg (37.5%) | 80 %  | 16  |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Saphir                 | 25 g   | 10 min | 3.9 %      |
| Aroma (end of boil) | Cascade                | 10 g   | 10 min | 6 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5 g    | Fermentis  |