#2020.01 Summer APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **62.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(50%)*	85 %	7
Grain	Maris Otter Crisp	2 kg *(20%)*	83 %	6
Grain	Weyermann - Pale Wheat Malt	3 kg *(30%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Aroma (end of boil)	Citra	100 g	3 min	12.8 %
Aroma (end of boil)	Simcoe	100 g	3 min	12 %
Dry Hop	Equinox	50 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.