

A Little Chimney - APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (90.9%) | 80 % | 5 |
| Grain | Viking Cookie Malt | 0.5 kg (9.1%) | 75 % | 55 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 13.2 % |
| Boil | Mosaic | 10 g | 30 min | 13.2 % |
| Boil | Citra | 10 g | 30 min | 11.5 % |
| Boil | Citra | 10 g | 0 min | 11.5 % |
| Boil | Cascade | 10 g | 0 min | 7.6 % |
| Dry Hop | Citra | 10 g | 4 day(s) | 11.5 % |
| Dry Hop | Cascade | 20 g | 4 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |