

## APA #1

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **55**
- SRM **10.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	81 %	36

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	10 g	30 min	13.5 %
Boil	Citra	20 g	5 min	13.5 %
Dry Hop	Simcoe	20 g	10 day(s)	13.2 %
Dry Hop	Citra	20 g	10 day(s)	13.5 %

### Yeasts

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