

# APA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **39**
- SRM **10.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name               | Amount        | Yield | EBC |
|----------------|--------------------|---------------|-------|-----|
| Liquid Extract | Bruntal - Pale Ale | 3.4 kg (100%) | 80 %  | 35  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil                | Amarillo               | 15 g   | 30 min   | 9.5 %      |
| Boil                | Mosaic                 | 20 g   | 10 min   | 10 %       |
| Aroma (end of boil) | Amarillo               | 15 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Mosaic                 | 30 g   | 0 min    | 10 %       |
| Dry Hop             | Equinox                | 30 g   | 5 day(s) | 13.1 %     |

## Yeasts

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