

# APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **3.8**
- Style **American Pale Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (50%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	40 min	16.1 %
Boil	Ekuanot	15 g	25 min	16.1 %
Boil	Simcoe	15 g	15 min	12.1 %
Aroma (end of boil)	Simcoe	15 g	5 min	12.1 %
Aroma (end of boil)	Centennial	30 g	0 min	9.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---