

# APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **5.5**
- 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)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (95.7%) | 85 %  | 7   |
| Grain | Weyermann - Caraamber     | 0.2 kg (4.3%)  | 75 %  | 65  |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Chinook       | 20 g   | 60 min | 13 %       |
| Boil                | Chinook       | 10 g   | 30 min | 13 %       |
| Aroma (end of boil) | Nelson Sauvin | 10 g   | 5 min  | 11 %       |
| Aroma (end of boil) | Equinox       | 10 g   | 5 min  | 13.1 %     |
| Aroma (end of boil) | Nelson Sauvin | 10 g   | 0 min  | 11 %       |
| Aroma (end of boil) | Equinox       | 10 g   | 0 min  | 13.1 %     |

## Yeasts

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