

apa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **12.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (100%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 2 g | 80 min | 14.7 % |
| Boil | Chinook | 2 g | 80 min | 11.8 % |
| Boil | Columbus/Tomahawk/Zeus | 2 g | 30 min | 14.7 % |
| Boil | Chinook | 2 g | 30 min | 11.8 % |
| Boil | Columbus/Tomahawk/Zeus | 3 g | 15 min | 14.7 % |
| Boil | Chinook | 3 g | 15 min | 11.8 % |
| Boil | Columbus/Tomahawk/Zeus | 3 g | 5 min | 14.7 % |
| Boil | Chinook | 3 g | 5 min | 11.8 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 4 g | 1 min | 14.7 % |
| Aroma (end of boil) | Chinook | 4 g | 1 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | salfage |