

# APA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 20 g   | 60 min   | 12 %       |
| Boil    | Amarillo | 10 g   | 10 min   | 9.5 %      |
| Boil    | Palisade | 20 g   | 5 min    | 7.5 %      |
| Dry Hop | Mosaic   | 30 g   | 7 day(s) | 10 %       |
| Dry Hop | Cascade  | 30 g   | 5 day(s) | 6 %        |

## Yeasts

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