

APA1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **63**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 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	Simpsons - Maris Otter	5 kg (83.3%)	81 %	6
Grain	Mild Malt	1 kg (16.7%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	30 min	9.5 %
Boil	Mosaic	50 g	15 min	10 %
Boil	Citra	50 g	5 min	12 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Dry Hop	Amarillo	50 g	0 day(s)	9.5 %
Dry Hop	Mosaic	50 g	0 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs