

# Hoppy APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **9.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (50%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.7 %
Boil	Chinook	15 g	25 min	11.7 %
Boil	Cascade	20 g	5 min	8.3 %
Aroma (end of boil)	Cascade	20 g	0 min	8.3 %
Aroma (end of boil)	Chinook	10 g	0 min	11.7 %
Dry Hop	Citra	50 g	4 day(s)	13 %
Dry Hop	Cascade	10 g	4 day(s)	8.3 %

## Yeasts

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