

Season APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (66.7%)	80 %	5
Grain	Viking Pilsner malt	0.5 kg (22.2%)	82 %	4
Grain	Viking Wheat Malt	0.25 kg (11.1%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	13 %
Boil	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Cascade	20 g	1 min	6 %