

# Single Hop APA (Chinook)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **38.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	6.5 kg (65%)	78 %	6
Grain	Mep©Vienna	1.5 kg (15%)	78 %	10
Grain	Barley, Raw	1 kg (10%)	60 %	4
Grain	Oat, Raw	1 kg (10%)	40 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	7.4 %
Boil	Chinook	30 g	10 min	7.4 %
Aroma (end of boil)	Chinook	30 g	0 min	7.4 %
Whirlpool	Chinook	30 g	0 min	7.4 %
Dry Hop	Chinook	100 g	3 day(s)	7.4 %

## Yeasts

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