

A Little Chimney - APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **5.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Viking Cookie Malt	0.5 kg (9.1%)	75 %	55

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	13.2 %
Boil	Mosaic	10 g	30 min	13.2 %
Boil	Citra	10 g	30 min	11.5 %
Boil	Citra	10 g	0 min	11.5 %
Boil	Cascade	10 g	0 min	7.6 %
Dry Hop	Citra	10 g	4 day(s)	11.5 %
Dry Hop	Cascade	20 g	4 day(s)	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale