

APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **53**
- SRM **8.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (78.4%) | 80 % | 5 |
| Grain | Colorado Honig | 1 kg (19.6%) | 79 % | 7 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (2%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Equinox | 20 g | 10 min | 13.1 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12 % |
| Aroma (end of boil) | Equinox | 30 g | 1 min | 13.1 % |
| Dry Hop | Citra | 50 g | 0 day(s) | 12 % |
| Dry Hop | Equinox | 50 g | 0 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|-------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Slant | 200 ml | Mangrove Jack's |