

# 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