

## APA 2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **42**
- SRM **10.9**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.1 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Boil	Chinook	10 g	60 min	13.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	20 min	14.7 %
Boil	Chinook	10 g	20 min	13.3 %
Boil	Columbus/Tomahawk/Zeus	10 g	10 min	14.7 %
Boil	Mosaic	10 g	10 min	10.4 %
Aroma (end of boil)	Chinook	10 g	1 min	13.3 %
Aroma (end of boil)	Cascade	10 g	1 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis