

# Apa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **13**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.4 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (83.3%)   | 80 %  | 5   |
| Grain | Barley, Flaked       | 0.8 kg (16.7%) | 70 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort          | Warrior | 7 g    | 60 min   | 15.5 %     |
| Aroma (end of boil) | Chinook | 8 g    | 1 min    | 13 %       |
| Aroma (end of boil) | Cascade | 14 g   | 1 min    | 7.1 %      |
| Aroma (end of boil) | Summit  | 9 g    | 1 min    | 17 %       |
| Dry Hop             | Chinook | 12 g   | 2 day(s) | 13 %       |
| Dry Hop             | Cascade | 20 g   | 2 day(s) | 7.1 %      |
| Dry Hop             | Summit  | 10 g   | 2 day(s) | 17 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |