

## apa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **12.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	2 g	80 min	14.7 %
Boil	Chinook	2 g	80 min	11.8 %
Boil	Columbus/Tomahawk/Zeus	2 g	30 min	14.7 %
Boil	Chinook	2 g	30 min	11.8 %
Boil	Columbus/Tomahawk/Zeus	3 g	15 min	14.7 %
Boil	Chinook	3 g	15 min	11.8 %
Boil	Columbus/Tomahawk/Zeus	3 g	5 min	14.7 %
Boil	Chinook	3 g	5 min	11.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	4 g	1 min	14.7 %
Aroma (end of boil)	Chinook	4 g	1 min	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	salfage