

APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 5.5 kg (82.7%) | 78 % | 6 |
| Grain | Munich Malt | 1 kg (15%) | 80 % | 18 |
| Grain | Caramel/Crystal Malt - 120L | 0.15 kg (2.3%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 30 g | 60 min | 10.5 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Centennial | 20 g | 30 min | 10.5 % |
| Boil | Cascade | 20 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 15 g | Fermentis |