

## APA base

---

- Gravity **14.3 BLG**
- ABV ---
- IBU **34**
- SRM **10**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.75 kg (95%)	80 %	7
Grain	Briess - Caramel Munich Malt 60L	0.25 kg (5%)	77 %	118

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	13 %
Boil	Centennial	10 g	15 min	8.5 %
Dry Hop	Centennial	45 g	3 day(s)	8.5 %
Boil	Centennial	15 g	10 min	8.5 %
Boil	Centennial	15 g	0 min	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis