

## APA\_STR\_2a

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **11.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 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	Magnum	2 g	60 min	12 %
Boil	Chinook	2 g	60 min	13.3 %
Boil	Columbus/Tomahawk/Zeus	2 g	40 min	14.7 %
Boil	Chinook	2 g	40 min	13.3 %
Boil	Columbus/Tomahawk/Zeus	2 g	20 min	14.7 %
Boil	Mosaic	2 g	20 min	10.4 %
Boil	Citra	2 g	20 min	12 %
Aroma (end of boil)	Cascade	2 g	1 min	6.9 %
Aroma (end of boil)	Citra	2 g	1 min	12 %

### Yeasts

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