

autumn APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	60 min	12.4 %
Boil	Citra	15 g	30 min	12.3 %
Boil	Citra	10 g	15 min	12.3 %
Boil	Mosaic	10 g	15 min	10.4 %
Boil	Cascade	10 g	15 min	7.6 %
Boil	Citra	15 g	5 min	12.3 %
Boil	Mosaic	10 g	5 min	10.4 %
Boil	Cascade	10 g	5 min	7.6 %
Boil	Citra	10 g	0 min	12.3 %
Boil	Mosaic	10 g	0 min	10.4 %
Boil	Citra	10 g	-3 min	12.3 %
Boil	Cascade	10 g	-3 min	7.6 %
Dry Hop	Citra	40 g	5 day(s)	12.3 %

Yeasts

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