

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 |