

## Fruit APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **7.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (71.4%)	80 %	7
Grain	Carared	1 kg (15.9%)	75 %	39
Grain	Biscuit Malt	0.2 kg (3.2%)	79 %	45
Grain	Wheat, Flaked	0.2 kg (3.2%)	77 %	4
Grain	Oats, Flaked	0.2 kg (3.2%)	80 %	2
Grain	Rye, Flaked	0.2 kg (3.2%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	16.1 %
Boil	Equinox	10 g	1 min	13.1 %
Boil	Mosaic	30 g	1 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis