

# Hop Vegas APA

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- Gravity **11.4 BLG**
- ABV ---
- IBU **38**
- SRM **12.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 91 %  | 26  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Citra                  | 30 g   | 3 min  | 12.4 %     |
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15 %       |
| Aroma (end of boil) | Equinox                | 30 g   | 7 min  | 13.4 %     |

## Yeasts

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