

# Hop Vegas APA

---

- 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