

## NE APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **3.4**
- 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)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **22.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (59%)	82 %	4
Grain	Weyermann - Carapils	0.35 kg (6.7%)	78 %	4
Grain	Oats, Flaked	1.6 kg (30.5%)	80 %	2
Adjunct	Rice Hulls	0.2 kg (3.8%)	1 %	0

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar