

## SmSh Apa #99

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **66**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (100%)	83 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	10 g	60 min	12.7 %
Whirlpool	Idaho 7	40 g	60 min	12.7 %
Dry Hop	Idaho 7	50 g	3 day(s)	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11 g	---