

#2020.01 Summer APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **62.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (50%) | 85 % | 7 |
| Grain | Maris Otter Crisp | 2 kg (20%) | 83 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (30%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 100 g | 3 min | 12.8 % |
| Aroma (end of boil) | Simcoe | 100 g | 3 min | 12 % |
| Dry Hop | Equinox | 50 g | 3 day(s) | 13.1 % |

Yeasts

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