

## AP\_STR\_1a

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **10.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	60 min	12 %
Boil	Citra	3 g	60 min	12 %
Boil	Simcoe	3 g	60 min	11.5 %
Boil	Cascade	3 g	60 min	6.9 %
Boil	Mosaic	3 g	30 min	10.4 %
Boil	Chinook	3 g	30 min	13.3 %
Boil	Cascade	3 g	30 min	6.9 %
Boil	Simcoe	3 g	30 min	13.2 %
Boil	Comet	3 g	15 min	8.4 %
Boil	Citra	3 g	15 min	12 %
Boil	Mosaic	3 g	15 min	10.4 %
Boil	Cascade	3 g	5 min	6.9 %
Boil	Comet	3 g	5 min	8.3 %
Aroma (end of boil)	Citra	1 g	0 min	12 %
Aroma (end of boil)	Comet	1 g	0 min	8.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis