

## APA #1

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- Gravity **12.4 BLG**
- ABV ---
- IBU **50**
- SRM **11**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.4 %
Boil	Equinox	5 g	15 min	13.4 %
Aroma (end of boil)	Citra	5 g	10 min	12.4 %
Aroma (end of boil)	Citra	5 g	5 min	12.4 %
Aroma (end of boil)	Citra	5 g	1 min	12.4 %
Dry Hop	Citra	15 g	3 day(s)	12.4 %
Dry Hop	Equinox	15 g	3 day(s)	13.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.2 g	Fermentis