

# APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Whirlpool	Motueka	15 g	0 min	7 %
Whirlpool	Waimea	15 g	0 min	17 %
Whirlpool	Vic Secret	15 g	0 min	16.3 %
Dry Hop	Motueka	20 g	4 day(s)	7 %
Dry Hop	Waimea	20 g	4 day(s)	17 %
Dry Hop	Vic Secret	20 g	4 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Culture	800 g	Fermentis