

# APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **10.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **9.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 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                | Magnum  | 1 g    | 90 min | 12 %       |
| Boil                | Citra   | 2 g    | 75 min | 12 %       |
| Boil                | Simcoe  | 1 g    | 60 min | 11.5 %     |
| Boil                | Cascade | 3 g    | 60 min | 6.9 %      |
| Boil                | Mosaic  | 1 g    | 45 min | 10.4 %     |
| Boil                | Chinook | 1 g    | 45 min | 13.3 %     |
| Boil                | Cascade | 2 g    | 30 min | 6.9 %      |
| Boil                | Comet   | 2 g    | 20 min | 8.4 %      |
| Boil                | Citra   | 3 g    | 15 min | 12 %       |
| Boil                | Mosaic  | 3 g    | 10 min | 10.4 %     |
| Boil                | Cascade | 3 g    | 5 min  | 6.9 %      |
| Aroma (end of boil) | Citra   | 1 g    | 0 min  | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 3 g    | Fermentis  |