

APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **5.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (95.7%) | 85 % | 7 |
| Grain | Weyermann - Caraamber | 0.2 kg (4.3%) | 75 % | 65 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Aroma (end of boil) | Nelson Sauvin | 10 g | 5 min | 11 % |
| Aroma (end of boil) | Equinox | 10 g | 5 min | 13.1 % |
| Aroma (end of boil) | Nelson Sauvin | 10 g | 0 min | 11 % |
| Aroma (end of boil) | Equinox | 10 g | 0 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |