

APA

- Gravity **13.8 BLG**
- ABV ---
- IBU **33**
- SRM **6.1**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (90%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (10%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Citra | 10 g | 30 min | 12 % |
| Boil | Cascade | 10 g | 20 min | 6 % |
| Boil | Centennial | 5 g | 15 min | 10.5 % |
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Boil | Centennial | 20 g | 5 min | 10.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 10.5 % |
| Dry Hop | Mosaic | 50 g | 4 day(s) | 10 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | --- |