

APA base

- Gravity **14.3 BLG**
- ABV ---
- IBU **34**
- SRM **10**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 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 | Briess - Pale Ale Malt | 4.75 kg (95%) | 80 % | 7 |
| Grain | Briess - Caramel Munich Malt 60L | 0.25 kg (5%) | 77 % | 118 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Centennial | 10 g | 15 min | 8.5 % |
| Dry Hop | Centennial | 45 g | 3 day(s) | 8.5 % |
| Boil | Centennial | 15 g | 10 min | 8.5 % |
| Boil | Centennial | 15 g | 0 min | 8.5 % |

Yeasts

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