

## APA M

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **8.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (47.9%)	81 %	26
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Sugar	glukoza	0.15 kg (4.2%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	45 min	13 %
Aroma (end of boil)	Amarillo	15 g	3 min	9.5 %
Aroma (end of boil)	Equinox	15 g	3 min	13.1 %
Aroma (end of boil)	Mosaic	10 g	3 min	10 %
Dry Hop	Amarillo	15 g	4 day(s)	9.5 %
Dry Hop	Equinox	15 g	4 day(s)	13.1 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

### Yeasts

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