

Hop Vegas APA

- Gravity **11.4 BLG**
- ABV ---
- IBU **38**
- SRM **12.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 91 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Citra | 30 g | 3 min | 12.4 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15 % |
| Aroma (end of boil) | Equinox | 30 g | 7 min | 13.4 % |

Yeasts

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