

## r APA 2023

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **47**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt r	3.1 kg (93.4%)	84 %	5
Grain	Wheat, Flaked r	0.1 kg (3%)	80 %	4
Dry Extract	Dry Extract (DME) - Extra Light R	0.12 kg (3.6%)	95 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial r	21 g	24 min	10.5 %
Boil	Centennial r	22 g	14 min	10.5 %
Boil	Centennial r	21 g	3 min	10.5 %
Dry Hop	Cascade PL r	70 g	5 day(s)	7.8 %

### Yeasts

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