

# APA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **59**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **4 %/h**
- Boil size **51.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	70 g	50 min	12.3 %
Boil	Cascade	50 g	5 min	7.1 %
Aroma (end of boil)	Mosaic	30 g	15 min	12.3 %
Aroma (end of boil)	Amarillo	30 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---