

# Apa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **13**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.3%)	80 %	5
Grain	Barley, Flaked	0.8 kg (16.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	7 g	60 min	15.5 %
Aroma (end of boil)	Chinook	8 g	1 min	13 %
Aroma (end of boil)	Cascade	14 g	1 min	7.1 %
Aroma (end of boil)	Summit	9 g	1 min	17 %
Dry Hop	Chinook	12 g	2 day(s)	13 %
Dry Hop	Cascade	20 g	2 day(s)	7.1 %
Dry Hop	Summit	10 g	2 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis