

# APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (95%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia PH 2019	25 g	45 min	9 %
Whirlpool	Pacifica (NZ)	50 g	2 min	4.8 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	11 g	Omega

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min
Fining	whirflock	1 g	Boil	3 min