

# Apa

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **39**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	5 g	60 min	11 %
Boil	Chinook	15 g	15 min	11 %
Aroma (end of boil)	Chinook	25 g	5 min	11 %
Boil	Calypso	15 g	15 min	14.9 %
Aroma (end of boil)	Calypso	25 g	5 min	14.9 %