

# Moja APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **45**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Monachijski	0.5 kg (9.1%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	27 g	60 min	15.5 %
Aroma (end of boil)	Lemon drop	50 g	1 min	4.6 %
Dry Hop	Lemon drop	30 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us-05	Ale	Dry	11.5 g	fermentis