

# rAPApapa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **68**
- SRM **9.8**
- 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 **8 %/h**
- Boil size **23.8 liter(s)**

## Fermentables

| Type           | Name             | Amount       | Yield | EBC |
|----------------|------------------|--------------|-------|-----|
| Liquid Extract | Bruntal          | 1.7 kg (50%) | 81 %  | 26  |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (50%) | 80 %  | 35  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 20 g   | 60 min | 12 %       |
| Boil                | Citra    | 10 g   | 45 min | 12 %       |
| Boil                | Simcoe   | 20 g   | 30 min | 13.2 %     |
| Aroma (end of boil) | Simcoe   | 10 g   | 5 min  | 13.2 %     |
| Aroma (end of boil) | Amarillo | 20 g   | 0 min  | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |