APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **10.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg *(100%)*	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	1 g	90 min	12 %
Boil	Citra	2 g	75 min	12 %
Boil	Simcoe	1 g	60 min	11.5 %
Boil	Cascade	3 g	60 min	6.9 %
Boil	Mosaic	1 g	45 min	10.4 %
Boil	Chinook	1 g	45 min	13.3 %
Boil	Cascade	2 g	30 min	6.9 %
Boil	Comet	2 g	20 min	8.4 %
Boil	Citra	3 g	15 min	12 %
Boil	Mosaic	3 g	10 min	10.4 %
Boil	Cascade	3 g	5 min	6.9 %
Aroma (end of boil)	Citra	1 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	3 g	Fermentis