

## #5 APA

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- Gravity **11.7 BLG**
- ABV ---
- IBU **82**
- SRM **12.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

### Fermentables

| Type           | Name       | Amount     | Yield | EBC |
|----------------|------------|------------|-------|-----|
| Dry Extract    | Bruntal    | 3 kg (75%) | 95 %  | 15  |
| Liquid Extract | profimator | 1 kg (25%) | 65 %  | 60  |

### Hops

| Use for | Name                   | Amount | Time      | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil    | Summit                 | 25 g   | 60 min    | 16.9 %     |
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 20 min    | 12.5 %     |
| Boil    | Chinook                | 30 g   | 5 min     | 12.9 %     |
| Dry Hop | Chinook                | 50 g   | 14 day(s) | 12.9 %     |

### Yeasts

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