

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 |