

## APA #3

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **350 liter(s)**
- Total mash volume **450 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	75 kg (75%)	81 %	4
Grain	Weyermann - Rye Malt	25 kg (25%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	400 g	60 min	11.6 %
Whirlpool	Citra	1500 g	0 min	12 %
Whirlpool	Mosaic	1000 g	0 min	10 %