

APA #3

- 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 % |