

Apa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **20 min**
- Evaporation rate **10 %/h**
- Boil size **13.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Apa	2.4 kg (100%)	73 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	16 g	10 min	8.9 %
Boil	Cascade	16 g	10 min	5.9 %
Boil	Amarillo	16 g	5 min	8.9 %
Boil	Amarillo	16 g	20 min	8.9 %
Boil	Cascade	16 g	5 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand