

APA

- Gravity **12.6 BLG**
- ABV ---
- IBU **42**
- SRM **7.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (90.9%) | 80 % | 7 |
| Grain | Carahell | 0.5 kg (9.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Simcoe | 10 g | 30 min | 13.2 % |
| Boil | Mosaic | 25 g | 10 min | 10 % |
| Boil | Chinook | 40 g | 5 min | 13 % |
| Aroma (end of boil) | Simcoe | 40 g | 0 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |