

## APA

---

- Gravity **11.4 BLG**
- ABV ---
- IBU **25**
- SRM **8.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	60 min	13.4 %
Boil	Equinox	10 g	10 min	13.4 %
Boil	Mosaic	10 g	10 min	10 %
Whirlpool	Amarillo	20 g	---	9.5 %
Whirlpool	Mosaic	15 g	---	10 %
Whirlpool	Equinox	20 g	---	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis