

# APA

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

| Type           | Name                              | Amount       | Yield | EBC |
|----------------|-----------------------------------|--------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Pilsner | 1.7 kg (34%) | 78 %  | 8   |
| Grain          | Viking Pilsner malt               | 3 kg (60%)   | 82 %  | 4   |
| Grain          | Weyermann -<br>Carapils           | 0.3 kg (6%)  | 78 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Iunga      | 20 g   | 60 min | 11 %       |
| Boil    | Centennial | 20 g   | 10 min | 10.5 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | fermentis  |