

## APA v2A

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- Gravity **12.1 BLG**
- ABV ---
- IBU **40**
- SRM **9.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **25.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (97.1%)	80 %	8
Grain	Caramel/Crystal Malt - 80L	0.15 kg (2.9%)	74 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	25 min	11.4 %
Boil	Citra	25 g	10 min	13.5 %
Boil	Amarillo	25 g	5 min	8.9 %
Boil	Simcoe	25 g	0 min	11.4 %
Boil	Amarillo	25 g	0 min	8.9 %
Dry Hop	Citra	25 g	6 day(s)	13.5 %
Dry Hop	Simcoe	50 g	6 day(s)	11.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis