

## APA vol1.0

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **63**
- SRM **9.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **4.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	1 kg (73.5%)	80 %	3
Grain	Carmel Pils	0.25 kg (18.4%)	75 %	8
Grain	Caramel/Crystal Malt - 120L	0.11 kg (8.1%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	14 g	30 min	10 %
Boil	Mosaic	14 g	10 min	10 %
Boil	Mosaic	28 g	0 min	10 %
Dry Hop	Mosaic	28.3 g	4 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---