

## apa3

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	13.5 kg (93.1%)	82 %	4
Grain	Briess - Carapils Malt	1 kg (6.9%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Mosaic	40 g	4 min	10 %
Boil	Citra	40 g	4 min	12 %
Whirlpool	Mosaic	40 g	4 min	10 %
Whirlpool	Citra	40 g	4 min	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %
Dry Hop	Citra	50 g	4 day(s)	12 %