

# APAollo 13 #1

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- Gravity **13.1 BLG**
- ABV ---
- IBU **56**
- SRM **11.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19.1 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	14.2 %
Boil	Citra	10 g	10 min	14.2 %
Boil	Amarillo	15 g	10 min	9.3 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %
Dry Hop	Cascade	30 g	7 day(s)	7.1 %

## Yeasts

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