

## DEALER\_APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **9.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.7 %
Boil	Centennial	15 g	15 min	10.5 %
Whirlpool	Cascade	25 g	5 min	6 %
Whirlpool	Centennial	25 g	5 min	10.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min