

## Sidamo/La Pastora APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **10.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (73%)      | 85 %  | 7    |
| Grain | Weyermann - Carapils      | 0.5 kg (7.3%)   | 78 %  | 4    |
| Grain | Monachijski               | 0.75 kg (10.9%) | 80 %  | 16   |
| Grain | Platki owsiane            | 0.5 kg (7.3%)   | 85 %  | 3    |
| Grain | Weyermann - Carafa III    | 0.1 kg (1.5%)   | 70 %  | 1024 |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 50 g   | 30 min   | 12 %       |
| Aroma (end of boil) | Cascade  | 15 g   | 5 min    | 6 %        |
| Aroma (end of boil) | Amarillo | 15 g   | 5 min    | 9.5 %      |
| Aroma (end of boil) | Citra    | 15 g   | 5 min    | 12 %       |
| Dry Hop             | Cascade  | 85 g   | 4 day(s) | 6 %        |
| Dry Hop             | Amarillo | 85 g   | 4 day(s) | 9.5 %      |

### Yeasts

| Name                     | Type | Form   | Amount  | Laboratory  |
|--------------------------|------|--------|---------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 1200 ml | Wyeast Labs |