

# APA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **5.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (95.7%)	85 %	7
Grain	Weyermann - Caraamber	0.2 kg (4.3%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Chinook	10 g	30 min	13 %
Aroma (end of boil)	Nelson Sauvin	10 g	5 min	11 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Aroma (end of boil)	Nelson Sauvin	10 g	0 min	11 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %

## Yeasts

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