

4 Pines clone

- Gravity **9.5 BLG**
- ABV ---
- IBU **58**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Dark	0.5 kg (20%)	95 %	35
Sugar	glukoza	0.5 kg (20%)	--- %	---
Liquid Extract	Briess LME - Golden Light	1.5 kg (60%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Cascade	20 g	30 min	6 %
Boil	Simcoe	15 g	10 min	13.2 %
Boil	Cascade	10 g	10 min	6 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	20 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewkit	Ale	Dry	10 g	---