

# ALE

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **2.7**

## 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	jansy BA	3.4 kg (100%)	90 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	taiheke	30 g	60 min	6.7 %
Boil	taiheke	30 g	15 min	6.7 %
Aroma (end of boil)	taiheke	30 g	5 min	6.7 %
Dry Hop	taiheke	30 g	6 day(s)	6.7 %
Dry Hop	taiheke	30 g	4 day(s)	6.7 %
Dry Hop	taiheke	30 g	2 day(s)	6.7 %

## Yeasts

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