

## B 737

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (100%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fusion UK	30 g	60 min	6.4 %
Dry Hop	Chinook	30 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale