

## Can-e IPA

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- Gravity **13.8 BLG**
- ABV ---
- IBU **81**
- SRM **10.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	1.7 kg (63%)	81 %	26
Sugar	Cane (Beet) Sugar	1 kg (37%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	10.6 %
Boil	Pilgrim	15 g	60 min	10.1 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Mosaic	10 g	15 min	11.7 %
Boil	Equinox	10 g	15 min	13.4 %
Dry Hop	Citra	10 g	3 day(s)	13.5 %
Dry Hop	Mosaic	10 g	3 day(s)	11.7 %
Dry Hop	Equinox	10 g	3 day(s)	13.4 %

### Yeasts

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