

# Endeavour

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- Gravity **11.1 BLG**
- ABV ---
- IBU **32**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel      | 2.5 kg (92.6%) | 80 %  | 6   |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (7.4%)  | 75 %  | 30  |

## Hops

| Use for   | Name      | Amount | Time   | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil      | Endeavour | 15 g   | 60 min | 7.5 %      |
| Boil      | Endeavour | 15 g   | 15 min | 7.5 %      |
| Boil      | Endeavour | 10 g   | 5 min  | 7.5 %      |
| Whirlpool | Endeavour | 30 g   | ---    | 7.5 %      |
| Dry Hop   | Endeavour | 30 g   | ---    | 7.5 %      |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory |
|-------------------|------|--------|--------|------------|
| Denny Favorite 50 | Ale  | Liquid | 125 ml | ---        |