

## Debiutant

- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **10.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (100%) | 80 %  | 33  |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 30 g   | 50 min   | 9.5 %      |
| Boil                | Amarillo | 10 g   | 20 min   | 9.5 %      |
| Aroma (end of boil) | Citra    | 25 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Mosaic   | 25 g   | 0 min    | 10 %       |
| Dry Hop             | Citra    | 25 g   | 5 day(s) | 12 %       |
| Dry Hop             | Amarillo | 10 g   | 5 day(s) | 9.5 %      |
| Dry Hop             | Mosaic   | 25 g   | 5 day(s) | 10 %       |

### Yeasts

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