

## 9L

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **0.8 liter(s)**
- Total mash volume **1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Golden Light	0.808 kg (72.9%)	95 %	8
Grain	Caramel/Crystal Malt - 10L	0.2 kg (18.1%)	75 %	20
Sugar	Cane (Beet) Sugar	0.1 kg (9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Aroma (end of boil)	Mosaic	5 g	15 min	10 %
Aroma (end of boil)	Mosaic	5 g	5 min	10 %
Whirlpool	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	3 g	Boil	15 min
Water Agent	52ph stabilizer	8 g	Mash	60 min