

Born on 4th of july

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **8.3**
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 3.3 kg (68.8%) | 80 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (20.8%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.5 kg (10.4%) | 73 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Dry Hop | Citra | 30 g | --- | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 17 g | 50 min | 15.5 % |
| Dry Hop | Simcoe | 30 g | --- | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Danstar BRY-97 | Ale | Dry | 10 g | --- |