

# Coopers Sparkling Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU ---
- SRM **7.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **20 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers Sparkling Ale	1.7 kg (50%)	78 %	20
Liquid Extract	Briess LME - Sparkling Amber	1.7 kg (50%)	78 %	20

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Lager	Dry	5 g	Fermentis