

# Morgoth's Beer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **9.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (33.3%)	80 %	5
Liquid Extract	ekstrakt słodowy ciemny Bruntal	1.2 kg (33.3%)	90 %	50
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.2 kg (33.3%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	30 min	9.5 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Whirlpool	Citra	25 g	20 min	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP810 - San Francisco Lager Yeast	Lager	Dry	10 g	White Labs