

## Standard

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **75**
- SRM **8.4**
- Style **American Pale Ale**

### 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
Liquid Extract	Dark Liquid Extract	1.7 kg (50%)	78 %	35
Liquid Extract	Liquid Extract (LME) - Pale	1.7 kg (50%)	78 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	20 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis