

## 1st brew

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- Gravity **16.8 BLG**
- ABV ---
- IBU **63**
- SRM **13.7**
- Style **American 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
Liquid Extract	Bruntal Pale Ale	5.1 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	35 g	60 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %
Dry Hop	Citra	50 g	7 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis