

C's get grades

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.6 kg (92%)	80 %	7
Grain	Munich Malt	0.2 kg (4%)	80 %	18
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	90 min	15.5 %
Whirlpool	Citra	50 g	1 min	12 %
Whirlpool	Columbus/Tomahawk/Zeus	50 g	1 min	15.5 %
Whirlpool	Centennial	50 g	1 min	10.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	3 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	Safale