

## Can-e IPA

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- Gravity **13.8 BLG**
- ABV ---
- IBU **81**
- SRM **10.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.4 liter(s)**

### Fermentables

| Type           | Name              | Amount       | Yield | EBC |
|----------------|-------------------|--------------|-------|-----|
| Liquid Extract | Bruntal           | 1.7 kg (63%) | 81 %  | 26  |
| Sugar          | Cane (Beet) Sugar | 1 kg (37%)   | 100 % | 0   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 10 g   | 60 min   | 10.6 %     |
| Boil    | Pilgrim | 15 g   | 60 min   | 10.1 %     |
| Boil    | Citra   | 10 g   | 15 min   | 13.5 %     |
| Boil    | Mosaic  | 10 g   | 15 min   | 11.7 %     |
| Boil    | Equinox | 10 g   | 15 min   | 13.4 %     |
| Dry Hop | Citra   | 10 g   | 3 day(s) | 13.5 %     |
| Dry Hop | Mosaic  | 10 g   | 3 day(s) | 11.7 %     |
| Dry Hop | Equinox | 10 g   | 3 day(s) | 13.4 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safeale    |