

Cross Lake IPA

- Gravity **12.4 BLG**
- ABV ---
- IBU **67**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------|-----------------|-------|-----|
| Liquid Extract | Briess LME - Pilsen Light | 2.72 kg (85.7%) | 78 % | 4 |
| Dry Extract | Dry Extract (DME) - Light | 0.45 kg (14.3%) | 95 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|---------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 28.35 g | 60 min | 15.5 % |
| Boil | Cascade | 28.35 g | 5 min | 6 % |
| Boil | Centennial | 28.35 g | 5 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 28.35 g | Fermentis |