

# Cross Lake IPA

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- 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  |