

## home3

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **100**
- SRM **11.2**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

### Fermentables

| Type           | Name               | Amount       | Yield | EBC |
|----------------|--------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale   | 3.4 kg (85%) | 80 %  | 35  |
| Sugar          | Brown Sugar, Light | 0.6 kg (15%) | --- % | --- |

### Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | lunga | 40 g   | 60 min   | 11 %       |
| Boil    | lunga | 30 g   | 30 min   | 11 %       |
| Boil    | lunga | 20 g   | 15 min   | 11 %       |
| Boil    | Citra | 10 g   | 15 min   | 12 %       |
| Boil    | Citra | 10 g   | 5 min    | 12 %       |
| Boil    | Citra | 10 g   | 0 min    | 12 %       |
| Dry Hop | Citra | 60 g   | 4 day(s) | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |