

Morgoth's Beer

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **9.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (33.3%) | 80 % | 5 |
| Liquid Extract | ekstrakt słodowy ciemny Bruntal | 1.2 kg (33.3%) | 90 % | 50 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.2 kg (33.3%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 25 g | 30 min | 9.5 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Whirlpool | Citra | 25 g | 20 min | 12 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|------------|
| WLP810 - San Francisco Lager Yeast | Lager | Dry | 10 g | White Labs |