

## TB american bitter

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **73**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.8 kg (95%)	80 %	8
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5%)	75 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	17 %
Boil	Centennial	25 g	30 min	10.5 %
Boil	Cascade	20 g	10 min	6 %
Boil	Citra	20 g	5 min	12 %
Boil	Summit	25 g	3 min	17 %
Dry Hop	Centennial	25 g	7 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis