

WCI?

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **68**
- SRM **11.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (66.7%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (33.3%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Dry Hop	Citra	20 g	4 day(s)	12 %

Yeasts

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