

# 3XC

- Gravity **14 BLG**
- ABV ---
- IBU **58**
- SRM **12.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	5 g	60 min	9.7 %
Boil	Centennial	5 g	30 min	9.7 %
Boil	Centennial	5 g	20 min	9.7 %
Boil	Centennial	5 g	15 min	9.7 %
Boil	Cascade	20 g	15 min	7.7 %
Boil	Citra	10 g	15 min	13.5 %
Boil	Centennial	10 g	10 min	9.7 %
Boil	Citra	10 g	10 min	13.5 %
Boil	Cascade	20 g	10 min	7.7 %
Boil	Citra	10 g	5 min	13.5 %
Whirlpool	Cascade	20 g	20 min	7.7 %
Whirlpool	Citra	20 g	20 min	13.5 %
Dry Hop	Cascade	40 g	8 day(s)	7.7 %
Dry Hop	Citra	20 g	8 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	S