

## Born on 4th of july

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **8.3**
- Style **Belgian 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.3 kg (68.8%)	80 %	8
Grain	Strzegom Monachijski typ I	1 kg (20.8%)	79 %	16
Grain	Caramunich® typ I	0.5 kg (10.4%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	30 g	---	12 %
Boil	Columbus/Tomahawk/Zeus	17 g	50 min	15.5 %
Dry Hop	Simcoe	30 g	---	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	10 g	---