

Can-e IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **81**
- SRM **10.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **2 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------|--------------|-------|-----|
| Liquid Extract | Bruntal | 1.7 kg (63%) | 81 % | 26 |
| Sugar | Cane (Beet) Sugar | 1 kg (37%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 10.6 % |
| Boil | Pilgrim | 15 g | 60 min | 10.1 % |
| Boil | Citra | 10 g | 15 min | 13.5 % |
| Boil | Mosaic | 10 g | 15 min | 11.7 % |
| Boil | Equinox | 10 g | 15 min | 13.4 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 13.5 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 11.7 % |
| Dry Hop | Equinox | 10 g | 3 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safeale |