

# Cross Lake IPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **67**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Pilsen Light	2.72 kg (85.7%)	78 %	4
Dry Extract	Dry Extract (DME) - Light	0.45 kg (14.3%)	95 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	28.35 g	60 min	15.5 %
Boil	Cascade	28.35 g	5 min	6 %
Boil	Centennial	28.35 g	5 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	28.35 g	Fermentis