

# Endeavour

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- Gravity **11.1 BLG**
- ABV ---
- IBU **32**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **22.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2.5 kg (92.6%)	80 %	6
Grain	Caramel/Crystal Malt - 10L	0.2 kg (7.4%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	15 g	60 min	7.5 %
Boil	Endeavour	15 g	15 min	7.5 %
Boil	Endeavour	10 g	5 min	7.5 %
Whirlpool	Endeavour	30 g	---	7.5 %
Dry Hop	Endeavour	30 g	---	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Denny Favorite 50	Ale	Liquid	125 ml	---