

## Standard

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **75**
- SRM **8.4**
- Style **American Pale Ale**

### 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 |
|----------------|--------------------------------|--------------|-------|-----|
| Liquid Extract | Dark Liquid Extract            | 1.7 kg (50%) | 78 %  | 35  |
| Liquid Extract | Liquid Extract (LME)<br>- Pale | 1.7 kg (50%) | 78 %  | 16  |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Chinook | 20 g   | 60 min | 13 %       |
| Boil                | Citra   | 20 g   | 60 min | 12 %       |
| Aroma (end of boil) | Citra   | 20 g   | 20 min | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |