

Boggs 8Hour

- Gravity **14.3 BLG**
- ABV ---
- IBU **63.43**
- SRM **7.28**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45.42 liter(s)**
- Trub loss **0 %**
- Size with trub loss **45.42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **56.78 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Malt Extract - Light	6.8 kg	91.3 %	9
Sugar	Honey	0.23 kg	91.3 %	4
Grain	Caramel / Crystal 40L	0.68 kg	73.91 %	105

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	56.7 g	60 min	12.7 %
Boil	Simcoe	28.35 g	20 min	12.7 %
Boil	Simcoe	28.35 g	5 min	12.7 %
Boil	Amarillo	28.35 g	5 min	8.6 %
Dry Hop	Citra	56.7 g	3 day(s)	11 %
Boil	Amarillo	28.35 g	20 min	8.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham Ale Yeast	Ale	Dry	--- g	Danstar

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1000 g	Boil	20 min
Fining	irish moss	2.46 g	Boil	20 min