

# Coopers Pale Ale

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- Gravity **9.3 BLG**
- ABV ---
- IBU ---
- SRM **19.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Australian Pale Ale	1.7 kg (59.6%)	78 %	90
Adjunct	Brew Enhancer 2	1 kg (35.1%)	45 %	6
Sugar	Molasses	0.05 kg (1.8%)	78.3 %	158
Sugar	Maltodextrine	0.1 kg (3.5%)	77 %	0

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---