

# Four Pines Pale Ale

- Gravity **13.1 BLG**
- ABV ---
- IBU **35.03**
- SRM **10.29**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Malt Extract - Wheat	0.5 kg	91.3 %	7
Grain	Liquid Malt Extract - Light	1.7 kg	76.09 %	9
Grain	Liquid Malt Extract - Munich	1.4 kg	76.09 %	20
Grain	Crystal 90L	0.25 kg	71.74 %	239

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	40 min	12.7 %
Boil	Citra	25 g	10 min	11 %
Boil	Cascade	25 g	5 min	7 %
Boil	Amarillo	25 g	5 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale - American Ale Yeast US-05	Ale	Dry	--- g	Fermentis / Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	2 g	Boil	40 min