

## home3

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **100**
- SRM **11.2**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (85%)	80 %	35
Sugar	Brown Sugar, Light	0.6 kg (15%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Boil	lunga	30 g	30 min	11 %
Boil	lunga	20 g	15 min	11 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	5 min	12 %
Boil	Citra	10 g	0 min	12 %
Dry Hop	Citra	60 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis