

jul ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Briess LME - Golden Light	3 kg (85.7%)	78 %	8
Sugar	Candi Sugar, Clear	0.5 kg (14.3%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	14.8 %
Dry Hop	Waimea	85 g	4 day(s)	14.8 %

Yeasts

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