

Leon III

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Castle Pale Ale | 4.5 kg (90%) | 80 % | 8 |
| Grain | Aroma CastleMalting | 0.5 kg (10%) | 78 % | 100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Target | 35 g | 60 min | 10.5 % |
| Boil | Fuggles | 15 g | 30 min | 4.5 % |
| Dry Hop | Challenger | 20 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |