

PTE clone

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **179**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	6.01 kg (87.2%)	80.5 %	4
Grain	Caramel/Crystal Malt - 40L	0.27 kg (3.9%)	74 %	79
Grain	Weyermann - Carapils	0.27 kg (3.9%)	78 %	4
Sugar	Corn Sugar (Dextrose)	0.34 kg (4.9%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15 %
Boil	Columbus/Tomahawk/Zeus	20 g	45 min	15.5 %
Boil	Simcoe	28 g	30 min	12.5 %
Boil	Centennial	28 g	1 min	10.5 %
Boil	Simcoe	72 g	1 min	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	28 g	5 day(s)	15.5 %
Dry Hop	Centennial	28 g	5 day(s)	10.5 %
Dry Hop	Simcoe	28 g	5 day(s)	13.2 %
Dry Hop	Columbus/Tomahawk/Zeus	22 g	2 day(s)	15.5 %
Dry Hop	Centennial	22 g	2 day(s)	10.5 %
Dry Hop	Simcoe	22 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Ca+2 53
Mg+2 0
Na+ 8
Cl- 17
SO4-2 13
HCO3- 55
May 21, 2019, 3:06 PM