

## 4 Pines clone

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- Gravity **9.5 BLG**
- ABV ---
- IBU **58**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

| Type           | Name                      | Amount       | Yield | EBC |
|----------------|---------------------------|--------------|-------|-----|
| Dry Extract    | Dry Extract (DME) - Dark  | 0.5 kg (20%) | 95 %  | 35  |
| Sugar          | glukoza                   | 0.5 kg (20%) | --- % | --- |
| Liquid Extract | Briess LME - Golden Light | 1.5 kg (60%) | 78 %  | 8   |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 20 g   | 60 min   | 12 %       |
| Boil      | Cascade | 20 g   | 30 min   | 6 %        |
| Boil      | Simcoe  | 15 g   | 10 min   | 13.2 %     |
| Boil      | Cascade | 10 g   | 10 min   | 6 %        |
| Whirlpool | Citra   | 20 g   | 0 min    | 12 %       |
| Dry Hop   | Citra   | 20 g   | 5 day(s) | 12 %       |

### Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| Brewkit | Ale  | Dry  | 10 g   | ---        |