

## C SHELL (CSH)#2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **10.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	14.3 %
Boil	citra	15 g	20 min	14.3 %
Boil	Citra	15 g	10 min	14.3 %
Boil	citra	10 g	5 min	14.3 %
Aroma (end of boil)	citra	10 g	0 min	14.3 %
Aroma (end of boil)	citra	10 g	-3 min	14.3 %
Dry Hop	citra	40 g	5 day(s)	14.3 %

### Yeasts

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