

C SHELL (CSH)#3

- Gravity **10 BLG**
- ABV ---
- IBU **45**
- SRM **9.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 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 | 35 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 |