

# Debutant

---

- Gravity **12.6 BLG**
- ABV ---
- IBU **40**
- SRM **10.6**
- 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 **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	33

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	50 min	9.5 %
Boil	Amarillo	10 g	20 min	9.5 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

## Yeasts

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