

Endeavour

- Gravity **11.1 BLG**
- ABV ---
- IBU **32**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **7 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel | 2.5 kg (92.6%) | 80 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (7.4%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Endeavour | 15 g | 60 min | 7.5 % |
| Boil | Endeavour | 15 g | 15 min | 7.5 % |
| Boil | Endeavour | 10 g | 5 min | 7.5 % |
| Whirlpool | Endeavour | 30 g | --- | 7.5 % |
| Dry Hop | Endeavour | 30 g | --- | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|------|--------|--------|------------|
| Denny Favorite 50 | Ale | Liquid | 125 ml | --- |