

Four Pines Pale Ale

- Gravity **13.1 BLG**
- ABV ---
- IBU **35.03**
- SRM **10.29**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|------------------------------|---------|---------|-----|
| Dry Extract | Dry Malt Extract - Wheat | 0.5 kg | 91.3 % | 7 |
| Grain | Liquid Malt Extract - Light | 1.7 kg | 76.09 % | 9 |
| Grain | Liquid Malt Extract - Munich | 1.4 kg | 76.09 % | 20 |
| Grain | Crystal 90L | 0.25 kg | 71.74 % | 239 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Simcoe | 25 g | 40 min | 12.7 % |
| Boil | Citra | 25 g | 10 min | 11 % |
| Boil | Cascade | 25 g | 5 min | 7 % |
| Boil | Amarillo | 25 g | 5 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|--------------------|
| Safale - American Ale Yeast US-05 | Ale | Dry | --- g | Fermentis / Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish moss | 2 g | Boil | 40 min |