

## home2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **72**
- SRM **11**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (82.9%)	80 %	35
Sugar	Brown Sugar, Light	0.7 kg (17.1%)	100 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	1 min	4 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %
Dry Hop	Lublin (Lubelski)	30 g	5 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale