

home3

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **100**
- SRM **11.2**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------|--------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (85%) | 80 % | 35 |
| Sugar | Brown Sugar, Light | 0.6 kg (15%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Boil | lunga | 30 g | 30 min | 11 % |
| Boil | lunga | 20 g | 15 min | 11 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Boil | Citra | 10 g | 5 min | 12 % |
| Boil | Citra | 10 g | 0 min | 12 % |
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |