

# Trotula 2019

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **9.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **4.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Dry Extract (DME) - Light	0.35 kg (51.9%)	100 %	16
Grain	Briess - Pale Ale Malt	0.15 kg (22.2%)	100 %	7
Grain	Caramunich® typ I	0.175 kg (25.9%)	100 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	4 g	60 min	13.2 %
Boil	Wakatu	6 g	30 min	8.5 %
Boil	Cascade	3 g	15 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	2 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Herb	Basil	27 g	Boil	0 min

## Notes

- Add Basil at flame out and let wort cool with Basil

<https://untappd.com/b/cinema-brewers-paradiso/1013460>  
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