

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **10.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (77.3%)	85 %	35
Dry Extract	Dry Extract (DME) - Extra Light	0.5 kg (11.4%)	95 %	6
Sugar	Corn Sugar (Dextrose)	0.5 kg (11.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	25 min	16.1 %
Boil	Citra	20 g	20 min	12.3 %
Boil	Centennial	10 g	10 min	11.2 %
Boil	Simcoe	10 g	10 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis