## **Fermentables**

Amount	Fermentable	Use
5.0 kg	2-Row (US)	Mash
0.5 kg	Caramel/Crystal 20L (US)	Mash

# Hops

Amount	Нор	Time
14.0 g	Chinook (US)	60 min
14.0 g	Cascade (US)	20 min
14.0 g	Citra (US)	20 min
14.0 g	Cascade (US)	0 min
14.0 g	Galaxy (AU)	0 min
14.0 g	Citra (US)	0 min
35.0 g	Citra (US)	5 days

## **Yeasts**

Name	Lab/Product
Safale US-05	Fermentis US-05

#### Stats

## Batch & Boil

Boil Time Batch Size 19.0 L 60 min

## **Properties**

OG FG IBU 1.009 ↓ 42 1.062 ABV Color Balance 7.0% 5 SRM **↓** Bitter