

## modern drinking MD0 [osowa]

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **82**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **11.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.2 kg (7.4%)	78 %	4
Grain	Weyermann - Pale Ale Malt	2.5 kg (92.6%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10.4 %
Boil	Mosaic	40 g	15 min	10.4 %
Dry Hop	Mosaic	40 g	7 day(s)	10.4 %

### Yeasts

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