modern drinking

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM **---**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg *(100%)*	90 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Mosaic	40 g	10 min	10 %
Whirlpool	Mosaic	10 g	30 min	10 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.