

# #1 Milonika

- Gravity **14.3 BLG**
- ABV ---
- IBU **70**
- SRM ---
- Style **Belgian IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (86.1%) | 80 %  | --- |
| Dry Extract    | WES ekstrakt słodowy jasny | 0.25 kg (6.3%) | 80 %  | --- |
| Sugar          | Cukier                     | 0.3 kg (7.6%)  | 80 %  | --- |

## Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Marynka         | 50 g   | 60 min   | 8.7 %      |
| Boil                | Cascade         | 20 g   | 45 min   | 5.8 %      |
| Aroma (end of boil) | Styrian Golding | 20 g   | 15 min   | 4.6 %      |
| Aroma (end of boil) | Cascade         | 10 g   | 15 min   | 6 %        |
| Aroma (end of boil) | Styrian Golding | 10 g   | 5 min    | 4.6 %      |
| Dry Hop             | Styrian Golding | 20 g   | 7 day(s) | 4.6 %      |

## Yeasts

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