

## M Ipa #2

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **5.7**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	polding	3.43 kg (87.3%)	78 %	16
Sugar	cukier	0.5 kg (12.7%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	7.6 %
Boil	Cascade PL	15 g	20 min	6.6 %
Aroma (end of boil)	Cascade PL	35 g	5 min	6.6 %
Aroma (end of boil)	Mosaic	48 g	5 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis