

## Modern Drinking v2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **78**
- SRM **10.4**
- Style **American 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	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	12.8 %
Boil	Mosaic	20 g	60 min	11.8 %
Aroma (end of boil)	Mosaic	30 g	10 min	11.8 %
Dry Hop	Mosaic	30 g	4 day(s)	11.8 %
Dry Hop	Citra	30 g	4 day(s)	12.3 %

### Yeasts

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