

BMN

- Gravity **15 BLG**
- ABV ---
- IBU **55**
- SRM **11.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 100 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Boil | Cascade | 15 g | 40 min | 6 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Cascade | 10 g | 10 min | 6 % |

Yeasts

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