

## D&M2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **103**
- SRM **8.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (91.9%)	81 %	26
Sugar	glukoza	0.3 kg (8.1%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	41 g	60 min	10 %
Boil	Mosaic	5 g	50 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Simcoe	15 g	15 min	13.2 %
Boil	Mosaic	15 g	10 min	10 %
Boil	Simcoe	15 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Boil	Mosaic	15 g	0 min	10 %

### Yeasts

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