

## modern drinking MD0 [osowa]

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- Gravity **15 BLG**
- ABV ---
- IBU **82**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **1 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **11.7 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils      | 0.2 kg (7.4%)  | 78 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (92.6%) | 85 %  | 7   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 20 g   | 60 min   | 10.4 %     |
| Boil    | Mosaic | 40 g   | 15 min   | 10.4 %     |
| Dry Hop | Mosaic | 40 g   | 7 day(s) | 10.4 %     |

### Yeasts

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