

## Modern Drinking peľny fermentor

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **12.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	5.1 kg (100%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Citra	15 g	60 min	12.3 %
Boil	Mosaic	20 g	60 min	11.8 %
Boil	Mosaic	30 g	15 min	11.8 %
Aroma (end of boil)	Citra	15 g	5 min	12.3 %
Dry Hop	Mosaic	30 g	3 day(s)	11.8 %

### Yeasts

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