

modern drinking zduńke

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **52**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **1 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **20.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 90 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 60 min | 10 % |
| Boil | Mosaic | 10 g | 20 min | 10 % |
| Boil | Mosaic | 40 g | 10 min | 10 % |
| Whirlpool | Mosaic | 10 g | 30 min | 10 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |

Yeasts

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