

#1 Milonika

- Gravity **14.3 BLG**
- ABV ---
- IBU **70**
- SRM ---
- Style **Belgian IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (86.1%) | 80 % | --- |
| Dry Extract | WES ekstrakt słodowy jasny | 0.25 kg (6.3%) | 80 % | --- |
| Sugar | Cukier | 0.3 kg (7.6%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Marynka | 50 g | 60 min | 8.7 % |
| Boil | Cascade | 20 g | 45 min | 5.8 % |
| Aroma (end of boil) | Styrian Golding | 20 g | 15 min | 4.6 % |
| Aroma (end of boil) | Cascade | 10 g | 15 min | 6 % |
| Aroma (end of boil) | Styrian Golding | 10 g | 5 min | 4.6 % |
| Dry Hop | Styrian Golding | 20 g | 7 day(s) | 4.6 % |

Yeasts

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