

# BMN

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- Gravity **15 BLG**
- ABV ---
- IBU **55**
- SRM **11.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.9 liter(s)**

## Fermentables

| Type           | Name    | Amount        | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (100%) | 100 % | 26  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 20 g   | 60 min | 13.5 %     |
| Boil    | Cascade | 15 g   | 40 min | 6 %        |
| Boil    | Mosaic  | 30 g   | 15 min | 10 %       |
| Boil    | Cascade | 10 g   | 10 min | 6 %        |

## Yeasts

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