

# #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