

## #28 Magnurillo v2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **9.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (75.1%)	80 %	35
Sugar	cukier	0.75 kg (16.6%)	100 %	---
Grain	Viking Pilsner malt	0.25 kg (5.5%)	82 %	4
Grain	Karmelowy Czerwony	0.125 kg (2.8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.8 %
Boil	Amarillo	10 g	10 min	10.3 %
Aroma (end of boil)	Amarillo	15 g	1 min	10.3 %
Dry Hop	Amarillo	10 g	7 day(s)	10.3 %
Dry Hop	Amarillo	65 g	3 day(s)	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	wlasne