

D&M2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **103**
- SRM **8.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | Bruntal | 3.4 kg (91.9%) | 81 % | 26 |
| Sugar | glukoza | 0.3 kg (8.1%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 41 g | 60 min | 10 % |
| Boil | Mosaic | 5 g | 50 min | 10 % |
| Boil | Mosaic | 20 g | 30 min | 10 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Simcoe | 15 g | 15 min | 13.2 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 0 min | 13.2 % |
| Boil | Mosaic | 15 g | 0 min | 10 % |

Yeasts

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