

## D&M

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **54**
- SRM **9.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.8 %
Boil	Chinook	15 g	20 min	12.8 %
Boil	Citra	15 g	15 min	12.3 %
Boil	Amarillo	15 g	10 min	8.9 %
Aroma (end of boil)	Citra	15 g	0 min	12.3 %
Aroma (end of boil)	Amarillo	15 g	0 min	8.9 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %
Dry Hop	Amarillo	30 g	5 day(s)	8.9 %

### Yeasts

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