

American India Pale Ale #2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.3 kg (88.3%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5
Grain	Viking melanoidynowy	0.2 kg (3.3%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10.4 %
Boil	Cascade	5 g	20 min	6.9 %
Boil	Citra	5 g	20 min	12 %
Boil	Columbus/Tomahawk/Zeus	5 g	20 min	14.5 %
Boil	Mosaic	5 g	20 min	10.4 %
Boil	Simcoe	5 g	20 min	11.5 %
Boil	Cascade	15 g	5 min	6.9 %
Boil	Citra	15 g	5 min	12 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	14.5 %
Boil	Mosaic	15 g	5 min	10.4 %
Boil	Simcoe	15 g	5 min	11.5 %

Aroma (end of boil)	Cascade	20 g	5 min	6.9 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	5 min	14.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10.4 %
Aroma (end of boil)	Simcoe	20 g	5 min	11.5 %
Whirlpool	Cascade	20 g	0 min	6.9 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Mosaic	30 g	0 min	10.4 %
Whirlpool	Simcoe	30 g	0 min	11.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Mosaic	40 g	4 day(s)	10.4 %
Dry Hop	Simcoe	40 g	4 day(s)	11.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min