

## Ent v2

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **5.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **24 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (80%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (10.8%)	79 %	22
Grain	Weyermann pszeniczny jasny	0.3 kg (4.6%)	80 %	6
Grain	dekstrynowy	0.3 kg (4.6%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	12.7 %
Aroma (end of boil)	Simcoe	15 g	10 min	13.2 %
Whirlpool	Simcoe	35 g	0 min	13.2 %
Whirlpool	Simcoe	20 g	0 min	12.7 %
Whirlpool	Idaho 7	50 g	0 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11.5 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Herb	Pędy świerku	1000 g	Boil	10 min