

Görlitz IPA zwei

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **83**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (77.8%) | 85 % | 7 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 10 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 10 % |
| Whirlpool | Mosaic | 50 g | 30 min | 10 % |
| Whirlpool | Citra | 40 g | 30 min | 12 % |
| Dry Hop | Simcoe | 20 g | 1 day(s) | 13.2 % |
| Dry Hop | Simcoe | 50 g | 1 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |