

## India Pale Ale no.2

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **93**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **120 min**

### Mash step by step

- Heat up **22.9 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	4.5 kg (88.2%)	--- %	7
Grain	Monachijski typ II	0.5 kg (9.8%)	--- %	22
Grain	Płatki owsiane	0.1 kg (2%)	--- %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	55 min	15.5 %
Boil	Summit	20 g	25 min	15.3 %
Boil	Summit	35 g	15 min	15.3 %
Boil	Simcoe	25 g	15 min	13.2 %
Dry Hop	Cascade	20 g	20 day(s)	6 %

### Yeasts

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