

## IPA:2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **8 %**
- Size with trub loss **47.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **27 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **41.2 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	9 kg (90%)	81 %	4
Grain	Briess - 2 Row Carapils Malt	1 kg (10%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	30 g	60 min	14 %
Aroma (end of boil)	Simcoe	30 g	15 min	13.2 %
Whirlpool	Amarillo	90 g	0 min	9.5 %
Dry Hop	Citra	200 g	4 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	25 g	Danstar

### Extras

Type	Name	Amount	Use for	Time
Fining	protofloc	5 g	Boil	15 min
Other	Lactic Acid	1 g	Mash	60 min