

## Problem IPA #2 mood

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50.8%)	80 %	5
Grain	Pilzneński	2 kg (33.9%)	81 %	4
Grain	Pszeniczny	0.4 kg (6.8%)	85 %	4
Grain	Płatki owsiane	0.2 kg (3.4%)	85 %	3
Grain	Strzegom Karmel 30	0.15 kg (2.5%)	75 %	30
Grain	Strzegom Bursztynowy	0.15 kg (2.5%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	50 min	13.1 %
Boil	Citra	15 g	50 min	12 %
Boil	Cascade	10 g	20 min	6 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	22 g	3 min	12 %
Aroma (end of boil)	Mosaic	5 g	2 min	10 %
Aroma (end of boil)	Cascade	10 g	2 min	6 %

### Yeasts

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