

Radzu IPA v2

- Gravity **18.6 BLG**
- ABV ---
- IBU **59**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (38.5%)	80 %	6
Grain	Weyermann - Pilsner Malt	2.5 kg (38.5%)	81 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (15.4%)	85 %	7
Adjunct	Rye, Flaked	0.5 kg (7.7%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Citra	15 g	30 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Dry Hop	Citra	30 g	10 day(s)	12 %
Dry Hop	Amarillo	15 g	10 day(s)	9.5 %

Yeasts

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