

## Takahe v2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **42**
- SRM **10.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Strzegom Karmel 150	1 kg (16.7%)	75 %	100

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Boil	Nelson Sauvín	35 g	20 min	11 %
Boil	Nelson Sauvín	40 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvín	55 g	0 min	11 %
Dry Hop	Nelson Sauvín	60 g	7 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---