Two Hearted Ale Clone (Bell's)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **47**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **6.5 liter(s)**
- Total mash volume **8.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(83.3%)*	80 %	4
Grain	Viking melanoidynowy (Red Ale)	0.2 kg *(8.3%)*	75 %	60
Grain	Caramel Pale Viking	0.2 kg *(8.3%)*	--- %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	6 g	60 min	9.7 %
Boil	Centennial	6 g	45 min	9.7 %
Boil	Centennial	6 g	30 min	9.7 %
Boil	Centennial	6 g	15 min	9.7 %
Aroma (end of boil)	Centennial	4 g	0 min	9.7 %
Dry Hop	Centennial	4 g	3 day(s)	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	1 g	Boil	15 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.