

## IPA 2

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **93**
- SRM **5.9**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann Pale Ale	1.7 kg (39.5%)	85 %	5
Grain	Viking Pale Ale malt	2 kg (46.5%)	80 %	5
Grain	Monachijski	0.6 kg (14%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Falconer's	30 g	60 min	11.3 %
Boil	Falconer's	15 g	20 min	11.3 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	15 g	15 min	12.3 %
Dry Hop	Falconer's	15 g	0 day(s)	11.3 %
Dry Hop	Amarillo	15 g	0 day(s)	9.5 %
Dry Hop	Citra	15 g	0 day(s)	12.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis