

Reeb IPA #2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **63**
- SRM **12.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **42.7 liter(s)**
- Total mash volume **54.9 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **42.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (65.6%)	80 %	5
Grain	Viking Munich Malt	3 kg (24.6%)	78 %	18
Grain	Płatki pszeniczne	1 kg (8.2%)	60 %	3
Grain	Strzegom Czekoladowy ciemny	0.2 kg (1.6%)	1 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	75 min	13.2 %
Aroma (end of boil)	Citra	50 g	15 min	13.2 %
Aroma (end of boil)	Chinook	50 g	15 min	8.8 %
Dry Hop	Citra	50 g	14 day(s)	13.2 %
Dry Hop	Chinook	50 g	14 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Fermentis