

Takahe v2

- 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 | --- |