

## Test 2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	75 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	55 min	11 %
Boil	Tradition	15 g	25 min	5.5 %
Boil	Cascade PL	50 g	5 min	5.2 %
Dry Hop	lunga	70 g	3 day(s)	11 %

### Yeasts

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