

## W2 IPA

---

- Gravity **13.7 BLG**
- ABV ---
- IBU **30**
- SRM **4.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (100%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	8.5 %
Boil	Centennial	20 g	20 min	8.5 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Cascade	30 g	5 min	7.7 %
Aroma (end of boil)	Centennial	13 g	0 min	8.5 %
Dry Hop	Topaz	55 g	7 day(s)	15.5 %
Dry Hop	TNT	70 g	7 day(s)	12.9 %

### Yeasts

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