

#2 IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **53**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (82.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (14.9%)	79 %	16
Grain	Strzegom Karmel 30	0.1 kg (3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12.5 g	60 min	15.5 %
Boil	Mosaic	5 g	60 min	10 %
Dry Hop	Mosaic	45 g	2 day(s)	10 %
Boil	Cascade	12.5 g	10 min	6 %
Boil	Cascade	12.5 g	5 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale