

## 2ipa

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- Gravity **18.4 BLG**
- ABV ---
- IBU **114**
- SRM **9.5**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (82.4%)	80 %	6
Grain	Pszeniczny	0.2 kg (4.7%)	85 %	4
Grain	Caramel/Crystal Malt - 120L	0.2 kg (4.7%)	72 %	200
Sugar	Candi Sugar, Clear	0.35 kg (8.2%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	90 min	6 %
Boil	Citra	20 g	90 min	13.5 %
Boil	Cascade	25 g	45 min	6 %
Boil	Citra	25 g	30 min	13.5 %
Whirlpool	Citra	30 g	0 min	13.5 %
Whirlpool	Cascade	30 g	0 min	6 %
Dry Hop	Citra	40 g	4 day(s)	13.5 %
Dry Hop	Cascade	40 g	4 day(s)	6 %
Dry Hop	Simcoe	40 g	---	13.2 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11 g	fermentis