

# American India Pale Ale 2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.1 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (76.3%)	81 %	4
Grain	Monachijski	0.6 kg (10.2%)	80 %	16
Grain	Pszeniczny	0.6 kg (10.2%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3.4%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Cascade	25 g	20 min	6 %
Boil	Citra	25 g	0 min	12 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Citra	25 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis