

IPA#2

- Gravity **15.2 BLG**
- ABV ---
- IBU **72**
- SRM **9.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (86.2%)	85 %	7
Grain	Biscuit Malt	0.5 kg (8.6%)	79 %	45
Grain	Weyermann - Carawheat	0.3 kg (5.2%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	40 min	9.5 %
Boil	Sorachi Ace	30 g	40 min	10 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Sorachi Ace	30 g	5 min	10 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %
Dry Hop	Sorachi Ace	30 g	3 day(s)	10 %