

## IPA NR2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (49.2%)	81 %	4
Grain	Simpsons - Maris Otter	2 kg (32.8%)	81 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.2%)	79 %	22
Grain	Weyermann - Carared	0.3 kg (4.9%)	75 %	45
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.9%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Centennial	20 g	15 min	10.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	2 min	15.5 %
Aroma (end of boil)	Citra	10 g	2 min	12 %
Aroma (end of boil)	Amarillo	20 g	2 min	9.5 %
Aroma (end of boil)	Centennial	20 g	2 min	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	30 g	3 day(s)	15.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Ahtanum	30 g	3 day(s)	5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale US-05	Ale	Dry	11.5 g	Fermentis
--------------	-----	-----	--------	-----------

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min