

# Jędrak IPA v2 Australian Edition

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	5 kg (82.4%)	80 %	5
Grain	Pilzneński	0.64 kg (10.6%)	81 %	4
Grain	Weyermann - Carapils	0.32 kg (5.3%)	78 %	4
Grain	Cara Gold	0.105 kg (1.7%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	15 g	60 min	17.2 %
Boil	Enigma (AUS)	15 g	30 min	17.2 %
Boil	Vic Secret	15 g	15 min	16.3 %
Boil	Vic Secret	15 g	4 min	16.3 %
Whirlpool	Vic Secret (25 min 80C)	30 g	1 min	16.3 %
Whirlpool	Enigma (AUS) (25 min 80C)	30 g	1 min	17.2 %
Dry Hop	Vic Secret	90 g	3 day(s)	16.3 %
Dry Hop	Enigma (AUS)	60 g	3 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis