

# KIWI 2 IPA

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- Gravity **15.8 BLG**
- ABV ---
- IBU **85**
- SRM **7.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (83.3%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 %  | 16  |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Topaz         | 40 g   | 60 min   | 15 %       |
| Boil    | Pacifica (NZ) | 30 g   | 10 min   | 5.5 %      |
| Boil    | topaz         | 30 g   | 10 min   | 15.5 %     |
| Boil    | topaz         | 30 g   | 5 min    | 15.5 %     |
| Boil    | Pacifica (NZ) | 30 g   | 0 min    | 5.5 %      |
| Dry Hop | Pacifica (NZ) | 50 g   | 5 day(s) | 4.8 %      |
| Dry Hop | topaz         | 50 g   | 5 day(s) | 15.5 %     |

## Yeasts

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