

## RANGER V2

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **86**
- SRM **6.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	65 %	6
Grain	Strzegom Karmel 30	1 kg (16.7%)	65 %	30
Grain	Płatki pszeniczne	0.5 kg (8.3%)	70 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	20 g	60 min	15 %
Aroma (end of boil)	El Dorado	10 g	25 min	15 %
Aroma (end of boil)	Azacca	30 g	25 min	14 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Dry Hop	Azacca	20 g	7 day(s)	14 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	El Dorado	20 g	3 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
s33	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	cukier	109 g	Bottling	---

### Notes

- nagazowanie - 2.2  
Nov 12, 2017, 11:32 AM