

## Reno IPA #2

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **26**
- SRM **11.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (51.5%)	80 %	4
Grain	(N) Weyermann - Abbey Malt (N)	1.2 kg (12.4%)	50 %	45
Grain	Weyermann - Melanoiden Malt(N)	1 kg (10.3%)	81 %	53
Adjunct	Pulpa Mango	1.5 kg (15.5%)	20 %	---
Grain	Briess - Pale Ale Malt	1 kg (10.3%)	80 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	50 g	15 min	12.4 %
Boil	Cascade	50 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	100 ml	FM