

Reno IPA #2

- 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 |