

# Weepav2

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **64**
- SRM **9.4**
- Style **Rye 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (27.4%)	80 %	4
Grain	Viking Pale Ale malt	4 kg (54.8%)	80 %	5
Grain	Żytni	1 kg (13.7%)	85 %	8
Grain	Strzegom Karmel 600	0.1 kg (1.4%)	68 %	601
Grain	Słód owsiany Fawcett	0.2 kg (2.7%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Nelson Sauvin	40 g	20 min	11 %
Boil	Oktawia	60 g	10 min	9.4 %