

## Yakama 2

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **11.5**
- Style **Red IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.7 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Słód Pale Ale       | 4.17 kg (47.6%) | 85 %  | 7   |
| Grain | Słód wiedeński      | 2.38 kg (27.2%) | 81 %  | 8   |
| Grain | Weyermann - Carared | 1.79 kg (20.4%) | 75 %  | 45  |
| Grain | Caramunich I        | 0.42 kg (4.8%)  | 74 %  | 90  |

### Hops

| Use for             | Name    | Amount  | Time     | Alpha acid |
|---------------------|---------|---------|----------|------------|
| Boil                | Citra   | 23.81 g | 55 min   | 12.4 %     |
| Boil                | Chinook | 35.71 g | 55 min   | 12.8 %     |
| Aroma (end of boil) | Equinox | 23.81 g | 10 min   | 13.4 %     |
| Aroma (end of boil) | Equinox | 17.86 g | 5 min    | 13.4 %     |
| Aroma (end of boil) | Simcoe  | 17.86 g | 5 min    | 13.1 %     |
| Dry Hop             | Simcoe  | 53.57 g | 4 day(s) | 13.1 %     |
| Dry Hop             | Equinox | 29.76 g | 4 day(s) | 13.4 %     |

### Yeasts

| Name         | Type | Form | Amount  | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale  | Dry  | 13.69 g | ---        |

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 11.9 g | Boil    | 10 min |