

## #2 IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **48**
- SRM **4.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.6 kg (81.8%) | 80 %  | 5   |
| Grain | Płatki owsiane       | 0.8 kg (18.2%) | 85 %  | 3   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Perle | 10 g   | 60 min | 7 %        |
| Boil    | lunga | 15 g   | 60 min | 11 %       |
| Boil    | Perle | 40 g   | 15 min | 7 %        |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1500 ml | Fermentum Mobile |