

#29 EC IPA 2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **5.1**

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 **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (60%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (33.3%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (6.7%) | 85 % | 4 |

Notes

- Citra, Amarillo, Cascade - po 100g, wszystkie zblendowane razem do jednej kupy i następnie:

20' - 50g
5' - 50g
0' - 50g
85c hs - 50g

na cichą:

100g

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