

## IPA 2

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **5.4**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **54.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **59.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **72 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	10 kg (83.3%)	80 %	7
Grain	Briess - Carapils Malt	1 kg (8.3%)	74 %	3
Grain	Carahell	1 kg (8.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	70 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	40 min	15 %
Boil	Cascade	45 g	10 min	5.5 %
Aroma (end of boil)	Mosaic	15 g	0 min	11.8 %
Aroma (end of boil)	Ahtanum	30 g	0 min	3.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis