

## IPA 2

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **62**
- SRM **11.1**
- Style **American 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 **3.5 liter(s) / kg**
- Mash size **2.1 liter(s)**
- Total mash volume **2.7 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**

### Mash step by step

- Heat up **2.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **67C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (37.8%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (37.8%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.5 kg (11.1%)	80 %	36
Grain	Carahell	0.3 kg (6.7%)	77 %	26
Grain	Weyermann - Carapils	0.3 kg (6.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Simcoe	10 g	60 min	12.6 %
Boil	Amarillo	25 g	30 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Citra	30 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---