

## IPA#2

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **11.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (66.7%)	81 %	26
Liquid Extract	Bruntal Pale Ale	1.7 kg (33.3%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.5 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Centennial	10 g	10 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	7 g	Boil	10 min