

## ipa dom 2

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **11**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (93.8%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.7%)	75 %	30
Grain	Carafa III	0.1 kg (1.6%)	70 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Cascade	5 g	10 min	7.1 %
Boil	Centennial	5 g	10 min	9.4 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Chinook	5 g	10 min	13 %
Whirlpool	Cascade	10 g	1 min	7.1 %
Whirlpool	Centennial	10 g	1 min	9.4 %
Whirlpool	Simcoe	10 g	1 min	13.2 %
Whirlpool	Chinook	10 g	1 min	13 %

Dry Hop	Cascade	20 g	4 day(s)	7.1 %
Dry Hop	Centennial	20 g	4 day(s)	9.4 %
Dry Hop	Simcoe	10 g	4 day(s)	13.2 %
Dry Hop	Chinook	10 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis