

IPA V2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **43**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	6
Grain	Viking Golden Ale	1 kg (18.2%)	80 %	12
Grain	Castlemalting - Cara Clair	1 kg (18.2%)	78 %	9
Grain	Viking Malt CaraBody	0.5 kg (9.1%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	14 %
Boil	Ekuanot	25 g	10 min	14 %
Whirlpool	Ekuanot	30 g	80 min	14 %
Dodane po wyłączeniu gazu, podczas rozpoczęciem chłodzenia.				
Dry Hop	Ekuanot	35 g	7 day(s)	14 %
Chmielenie na zimno po około 2 tygodniach (po zlaniu na fermentację cichą).				

Yeasts

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