

KIWI 2 IPA

- Gravity **15.8 BLG**
- ABV ---
- IBU **85**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (16.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Topaz | 40 g | 60 min | 15 % |
| Boil | Pacifica (NZ) | 30 g | 10 min | 5.5 % |
| Boil | topaz | 30 g | 10 min | 15.5 % |
| Boil | topaz | 30 g | 5 min | 15.5 % |
| Boil | Pacifica (NZ) | 30 g | 0 min | 5.5 % |
| Dry Hop | Pacifica (NZ) | 50 g | 5 day(s) | 4.8 % |
| Dry Hop | topaz | 50 g | 5 day(s) | 15.5 % |

Yeasts

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