

## Republica de Kuba #2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (36.4%)	85 %	7
Grain	Strzegom Pilzneński	1 kg (18.2%)	80 %	4
Grain	Weyermann - Pale Wheat Malt	1 kg (18.2%)	85 %	5
Grain	Strzegom Golden Ale	0.5 kg (9.1%)	78 %	12
Grain	Płatki owsiane	0.75 kg (13.6%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (4.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	30 min	11.6 %
Aroma (end of boil)	Chinook	10 g	10 min	11.6 %
Aroma (end of boil)	Mosaic	10 g	10 min	10 %
Aroma (end of boil)	Mosaic	10 g	5 min	10 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Centennial	30 g	2 day(s)	10.5 %
Dry Hop	Cascade	30 g	2 day(s)	6 %
Dry Hop	Chinook	30 g	2 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	10 g	---