

Yakama 2

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **11.5**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **30.7 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Słód Pale Ale | 4.17 kg (47.6%) | 85 % | 7 |
| Grain | Słód wiedeński | 2.38 kg (27.2%) | 81 % | 8 |
| Grain | Weyermann - Carared | 1.79 kg (20.4%) | 75 % | 45 |
| Grain | Caramunich I | 0.42 kg (4.8%) | 74 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|---------|----------|------------|
| Boil | Citra | 23.81 g | 55 min | 12.4 % |
| Boil | Chinook | 35.71 g | 55 min | 12.8 % |
| Aroma (end of boil) | Equinox | 23.81 g | 10 min | 13.4 % |
| Aroma (end of boil) | Equinox | 17.86 g | 5 min | 13.4 % |
| Aroma (end of boil) | Simcoe | 17.86 g | 5 min | 13.1 % |
| Dry Hop | Simcoe | 53.57 g | 4 day(s) | 13.1 % |
| Dry Hop | Equinox | 29.76 g | 4 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 13.69 g | --- |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 11.9 g | Boil | 10 min |