

## #29 EC IPA 2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU ---
- SRM **5.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (60%)	81 %	4
Grain	Viking Pale Ale malt	2.5 kg (33.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4

### Notes

- Citra, Amarillo, Cascade - po 100g, wszystkie zblendowane razem do jednej kupy i następnie:

20' - 50g  
5' - 50g  
0' - 50g  
85c hs - 50g

na cichą:

100g

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