

## American India Pale Ale #2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 5.3 kg (88.3%) | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 0.5 kg (8.3%)  | 83 %  | 5   |
| Grain | Viking melanoidynowy | 0.2 kg (3.3%)  | 75 %  | 60  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Mosaic                 | 10 g   | 60 min | 10.4 %     |
| Boil    | Cascade                | 5 g    | 20 min | 6.9 %      |
| Boil    | Citra                  | 5 g    | 20 min | 12 %       |
| Boil    | Columbus/Tomahawk/Zeus | 5 g    | 20 min | 14.5 %     |
| Boil    | Mosaic                 | 5 g    | 20 min | 10.4 %     |
| Boil    | Simcoe                 | 5 g    | 20 min | 11.5 %     |
| Boil    | Cascade                | 15 g   | 5 min  | 6.9 %      |
| Boil    | Citra                  | 15 g   | 5 min  | 12 %       |
| Boil    | Columbus/Tomahawk/Zeus | 15 g   | 5 min  | 14.5 %     |
| Boil    | Mosaic                 | 15 g   | 5 min  | 10.4 %     |
| Boil    | Simcoe                 | 15 g   | 5 min  | 11.5 %     |

|                     |                        |      |          |        |
|---------------------|------------------------|------|----------|--------|
| Aroma (end of boil) | Cascade                | 20 g | 5 min    | 6.9 %  |
| Aroma (end of boil) | Citra                  | 20 g | 5 min    | 12 %   |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 5 min    | 14.5 % |
| Aroma (end of boil) | Mosaic                 | 20 g | 5 min    | 10.4 % |
| Aroma (end of boil) | Simcoe                 | 20 g | 5 min    | 11.5 % |
| Whirlpool           | Cascade                | 20 g | 0 min    | 6.9 %  |
| Whirlpool           | Citra                  | 20 g | 0 min    | 12 %   |
| Whirlpool           | Mosaic                 | 30 g | 0 min    | 10.4 % |
| Whirlpool           | Simcoe                 | 30 g | 0 min    | 11.5 % |
| Dry Hop             | Citra                  | 40 g | 4 day(s) | 12 %   |
| Dry Hop             | Mosaic                 | 40 g | 4 day(s) | 10.4 % |
| Dry Hop             | Simcoe                 | 40 g | 4 day(s) | 11.5 % |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |