

India Pale Ale no.2

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **93**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **65 C**, Time **120 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pale Ale Malt | 4.5 kg (88.2%) | --- % | 7 |
| Grain | Monachijski typ II | 0.5 kg (9.8%) | --- % | 22 |
| Grain | Płatki owsiane | 0.1 kg (2%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|-----------|------------|
| Boil | Summit | 20 g | 55 min | 15.5 % |
| Boil | Summit | 20 g | 25 min | 15.3 % |
| Boil | Summit | 35 g | 15 min | 15.3 % |
| Boil | Simcoe | 25 g | 15 min | 13.2 % |
| Dry Hop | Cascade | 20 g | 20 day(s) | 6 % |

Yeasts

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