

## ipa kakao 2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **5.8**
- Style **American IPA**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (18.6%)	79 %	16
Grain	Strzegom Wiedeński	0.54 kg (10%)	79 %	10
Grain	Strzegom Wiedeński	0.59 kg (11%)	79 %	10
Grain	colorado hinig	0.25 kg (4.6%)	80 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %
Boil	Azacca	10 g	15 min	14 %
Aroma (end of boil)	Azacca	10 g	5 min	14 %