

Na Dwa Gary II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **10.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.57 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Castle Pale Ale 4 EBC | 6 kg (85.7%) | 78 % | 4 |
| Grain | BEST Caramel® Munich II | 1 kg (14.3%) | 75 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|----------|------------|
| Boil | Saaz (Czech Republic) | 44 g | 30 min | 4.5 % |
| Boil | Chinook | 35 g | 15 min | 13 % |
| Boil | Chinook | 25 g | 10 min | 13 % |
| Whirlpool | Amarillo | 30 g | 5 min | 9.5 % |
| Dry Hop | Simcoe | 25 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 50 g | --- |