

W2 IPA

- Gravity **13.7 BLG**
- ABV ---
- IBU **30**
- SRM **4.4**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|-------------|-------|-----|
| Grain | Pale Ale | 5 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 10 g | 60 min | 8.5 % |
| Boil | Centennial | 20 g | 20 min | 8.5 % |
| Aroma (end of boil) | Centennial | 10 g | 5 min | 10.5 % |
| Aroma (end of boil) | Cascade | 30 g | 5 min | 7.7 % |
| Aroma (end of boil) | Centennial | 13 g | 0 min | 8.5 % |
| Dry Hop | Topaz | 55 g | 7 day(s) | 15.5 % |
| Dry Hop | TNT | 70 g | 7 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 10 g | Safale |