

## Wądroże IPA #2

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- Gravity **12.6 BLG**
- ABV ---
- IBU **45**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann Pale Ale	5 kg (89.3%)	84 %	7
Grain	Carahell	0.6 kg (10.7%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	9.3 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Boil	Simcoe	30 g	15 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis