

## #2 America's Finest

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **76**
- SRM **5.7**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (46.9%)	81 %	5
Grain	Weyermann - Pale Ale Malt	3 kg (46.9%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (3.1%)	78 %	4
Grain	Carahell	0.2 kg (3.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	60 g	50 min	12.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Dry Hop	Amarillo	30 g	14 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis