

## 2gie

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.3 kg (91.7%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (8.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	35 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Fermentis