

IPA 2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.5 kg (36.1%)	81 %	26
Grain	Strzegom Wiedeński	1.5 kg (36.1%)	79 %	10
Grain	Strzegom Pilzneński	0.95 kg (22.9%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.2 kg (4.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	10 %
Boil	Saaz (Czech Republic)	10 g	20 min	3.27 %
Aroma (end of boil)	Citra	45 g	5 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
ws 34/70	Lager	Slant	500 ml	---