

## Ipa2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (88.9%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	20 g	60 min	15.8 %
Boil	Sazz	20 g	30 min	4.5 %
Boil	Sazz	20 g	5 min	4.5 %
Boil	Mosaic	20 g	5 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis us 05	Ale	Dry	11 g	Fermentis