

## IPA v2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **44**
- SRM **26.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień palony	0.5 kg (8.3%)	55 %	985
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.5 kg (91.7%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Cascade	20 g	20 min	6 %
Boil	Cascade	25 g	10 min	6 %
Boil	Cascade	15 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---

### Notes

- Zacieranie:  
I: 66 stopni (30 minut)  
II: 72 stopni (30 minut)  
Nov 29, 2021, 9:03 AM