

# Na Dwa Gary II

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **10.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.57 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale 4 EBC	6 kg (85.7%)	78 %	4
Grain	BEST Caramel® Munich II	1 kg (14.3%)	75 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	44 g	30 min	4.5 %
Boil	Chinook	35 g	15 min	13 %
Boil	Chinook	25 g	10 min	13 %
Whirlpool	Amarillo	30 g	5 min	9.5 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	50 g	---